

THE JERUSALEM POST

SUNDAY, OCTOBER 31, 1978 • TISHRE 30, 5740 ZIL-K'ADAR 58, 1399 • VOL. XLIX, No. 14747

Soviets closing gates Page 3

IL11.00 (inc. Vat)

If autonomy talks with Egypt fail: Dayan suggests civilian W. Bank administration

Jerusalem Post Staff Foreign Minister Moshe Dayan said on Friday that if talks with Egypt on Palestinian autonomy fail, Israel should unilaterally establish a civilian Palestinian administration in place of the military government of the West Bank.

"The main action, in my opinion, would be to turn the military government into a civilian body," Dayan told Israel Television. "That is, to remove the military government from the Arab cities, and to leave the administration of the Arab population in local Arab hands, Dayan said in the interview.

Dayan said Israel would have to do this if Egyptian-Israeli talks on autonomy became deadlocked "for any reason," but especially if the Palestinians refuse to join the talks.

"Israel must avoid such a deadlock by unilateral action. This would not be an agreement, and no one else would be a signatory to it," he said. Dayan has proposed such a unilateral move in the past, but this time he raised it as an alternative to the Egyptian-Israeli talks.

Like the autonomy plan under discussion in the talks, Dayan said Israeli-initiated autonomy would include local Palestinian control of education, police, agriculture and other civilian functions.

But Dayan made one condition for establishment of local rule:

"If, after we have done this... a situation is created in which the Palestine Liberation Organization overruns the area, and turns them into a base for terror against Israel, then the army must remain, or return to those areas."

Dayan hinted that if the government had decided to expropriate privately owned Arab land on the West Bank he would have resigned. The cabinet decided last Sunday to avoid private land takeovers, while expanding Jewish settlements in the administered territory on state-owned land.

Dayan contended that the planned expansion of seven settlements in the West Bank would not hinder progress of the talks with Egypt, which he said had not made its peace accords with Israel conditional on suspension of settlement. "I do not think this will slow progress of execution of the agreement," said the minister.

Dayan conceded that "the autonomy talks are not exactly making dizzying progress."

Israeli and Egyptian negotiators are progressing on a number of technical issues, but there is deep division on the central question of the legal authority of the autonomy body.

U.S. stymied on Egyptian oil price issue

By WOLF BLITZER Jerusalem Post Correspondent

WASHINGTON. — Lingered differences over the price of Egyptian oil to be sold to Israel are threatening to put Jerusalem under pressure to delay next month's scheduled return of the Sinai oilfields. American and Israeli sources yesterday confirmed that Washington has failed in attempts to mediate the dispute. Disagreements over price are also preventing final formulation of the U.S. long-term commitment to guarantee Israel's future oil supplies.

Secretary of State Cyrus Vance called in Israeli Ambassador Ezer Weizman on Friday to discuss the issues. Sources on both sides indicated that agreement was not achieved.

Vance, the sources said, presented Ezer with a letter to be conveyed to Prime Minister Begin, who had originally sought U.S. mediation in the running Israeli-Egyptian feud over prices.

Ezer also discussed the matter of Sinai peace-keeping with Vance, and the night before, with Assistant Secretary of State Harold Saunders. The U.S. had been asked by Israel for some clarifications on the tentative agreement reached last month with Egypt.

American and Israeli sources said that Ezer was not totally satisfied with the language in the written U.S. clarifications and asked for some additional changes.

The Americans are expected to provide those assurances tomorrow or Tuesday, sources said, and only then will they be sent to Jerusalem.

The sources insisted that no serious problems were likely to develop over the Sinai monitoring accord. The major stumbling block is the wording of an American commitment to establish an alternative multinational peace-keeping force in 1982, following the completion of Israel's withdrawal.

The matter of U.S. and Egyptian oil supplies to Israel is considered much more serious, officials claimed. The officials said Egypt is willing to continue the oil flow from Sinai to Israel, but at the prevailing price for other exported Egyptian oil, currently running at about \$30 a barrel.

Israel, on the other hand, is pressing for the prevailing OPEC price, about \$20 a barrel. The Egyptians insist they can sell all their oil at the higher price, and selling it to Israel for less would represent a loss for them. "The Egyptians don't want to subsidize the Israeli economy," one U.S. source said. "They are not in the business of providing Israel with foreign aid."

The problem of pricing the Sinai oil as well as U.S. oil has resulted from the failure of the Israeli, Egyptian and U.S. negotiators to define "world market prices" at the time of the agreements, concluded jointly with the peace treaty last March.

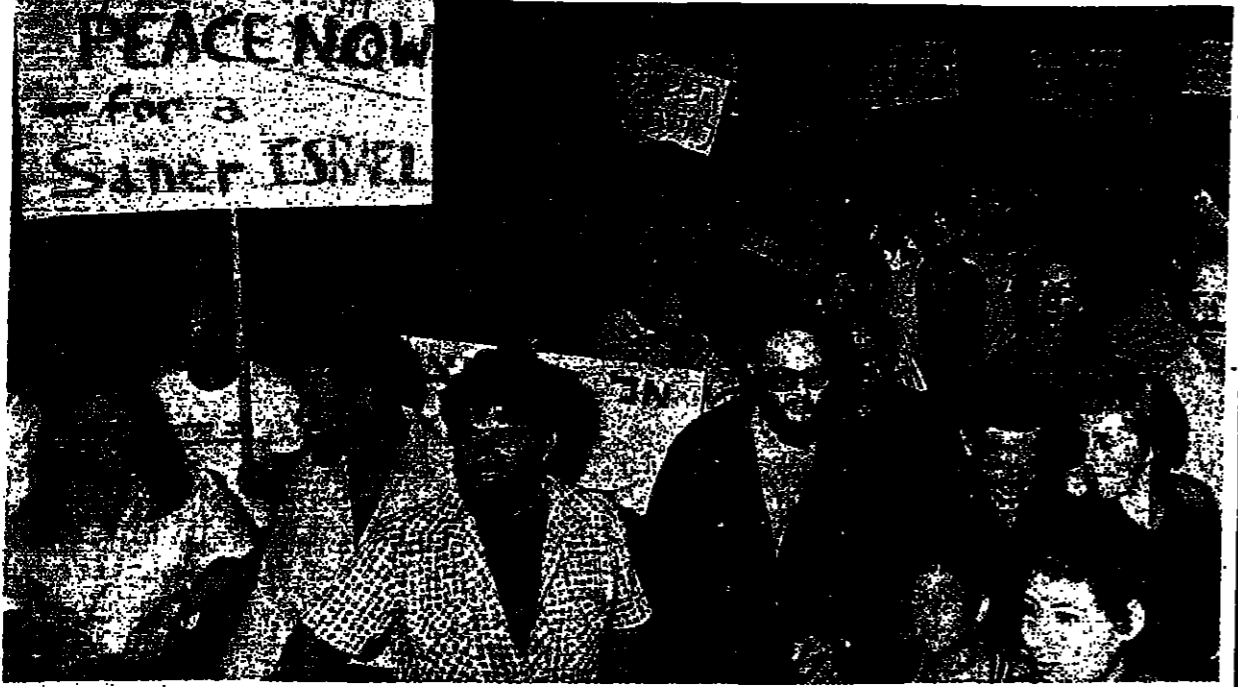
There are all kinds of "world market prices," U.S. sources said. There's the long-term contract price for oil, currently about \$23 to \$25 a barrel. There's the short-term contract price, about \$30 a barrel. Finally, there's the world "spot market" price, running at \$40 a barrel and even higher.

All of those prices are expected to increase following an OPEC meeting later this year. Already, Libya and Iran have independently increased their oil prices.

The U.S.-Israeli and Egyptian-Israeli disagreements over pricing are similar, although American negotiators are seen here as more willing than Egyptians to accept an Israeli proposal to work on "averages" of the various kinds of prices. The Egyptians still refuse to budge from their stance.

In addition to prices, another problem which has not yet been resolved between Washington and Jerusalem concerns the March memorandum of agreement on oil. This one involves activation of the

(Continued on page 2, col. 1)



A few of the 80,000 Peace Now supporters who came out in the rain last night in the march down Tel Aviv's Sderot Rothschild.

80,000 demand end to settlements

By MICHAEL YUDELMAN Jerusalem Post Reporter

TEL AVIV. — Some 80,000 Peace Now supporters marched in the rain down Sderot Rothschild yesterday evening in protest of the government's settlement policy.

Movement leaders addressing the crowd in front of the old museum warned that if the government continues on its "rampage of settlements and expropriation," Peace Now would have to consider replacing the regime.

"We have sufficient numbers to stop the government and tell it: 'You have gone far enough,'" one speaker said. "We are here: 'Thou shalt not pass.'"

Speakers emphasized that the settlements have already cost the State of Israel many billions of pounds at the expense of education

and housing. The rally was held where Israel's Declaration of Independence was signed 31 years ago, to remind the government and nation of "the forgotten principles of the Declaration of Independence," it was explained.

The event began when thousands of protesters began pouring into Tel Aviv's Habima Square at about 6 p.m. yesterday. Busloads of men, women and youth movement members from Safad in the north to kibbutzim in the south arrived for the demonstration.

At 6:30, the crowds began to march down Sderot Rothschild, singing peace songs. They caused massive traffic jams at every junction. Scores of police and Border Police patrolled the event. Wielding hundreds of posters say-

ing "Begin go home," "Violence must be stopped by force" and "The settlement-puppet has turned into a monster endangering our future," the marchers made their way to the old museum and gathered around a platform.

Professor Yoram Ben-Porat said the government's policy of settlements and land expropriation is intended to destroy the peace treaty. "Interior Minister Yosef Burg is trying to ruin the autonomy talks and navigate the ship of peace into a bog," he said.

Peace Now leaders called upon all the forces of "same Zionism" to join the struggle for peace and to respect all people as human beings, "even if they are not Jews."

At about 8 p.m., the demonstrators sang the national anthem in the steady rain and quietly dispersed.

Strauss: Partial accord by May 'a big success'

WASHINGTON. — U.S. President Jimmy Carter's Middle East envoy Robert Strauss said that Egypt and Israel may be unable to complete a Palestinian autonomy plan by May but still get close enough to draw Jordan and other Arabs into the peace talks.

"I think if we agreed on some half a dozen contentious issues, that would be a demonstrable thing," Strauss said in an interview, before an office party with his staff to mark his 61st birthday.

"It's very important we exert every conceivable, responsible effort to meet the May deadline," he said, "but if, in fact, we are only two-thirds of the way there, it is a very big success."

Strauss said Carter is rejecting political suggestions that he push for a full settlement on Palestinian autonomy by May.

"The Jordanians have a big stake in this, and I think they'll assume a role of responsibility when we get credibility into this," Egyptian Premier Mustapha Khalil and Interior Minister Yosef Burg. "It isn't a very significant meeting," he said.

Strauss plans to visit the Middle East next month and to participate

in ceremonies at Mount Sinai.

In Cairo yesterday, Minister of State for Foreign Affairs Rufus Ghalil said that Egypt could take the issue of Palestinian autonomy to the UN if the current talks fail to reach agreement by next May.

Quoted by the official Middle East News Agency, Ghalil announced the possible new move at a joint meeting of parliament's Arab Affairs, International Relations and National Security committees.

He said that should the talks fail, Egypt could take the matter to the UN General Assembly, seek a new resolution from the Security Council or call for an international conference.

Ghalil did not elaborate, but said that although there were deep and basic differences between Egypt and Israel on autonomy, contemplation of alternatives did not mean the negotiations were in a state of crisis.

He said U.S. views on autonomy were close to Egypt's even if they had not been made public so far.

He also reiterated that the normalization process with Israel would continue and there would be an Egyptian embassy in Israel by February 26, as provided for in the peace treaty. (AP, Reuters)

Egypt minister will visit Sharon

BEN-GURION AIRPORT (Hina). — Agriculture Minister Ariel Sharon came back from a five-day official trip to Egypt on Friday afternoon with the news that his Egyptian counterpart, Mohammed Mahmoud Daoud, is to return the visit.

Sharon said Egyptian President Anwar Sadat himself urged that the reciprocal visit be made as soon as possible.

Sharon met with Sadat on Thursday, and the two men spent an hour and a half together. They talked of agricultural cooperation between the two countries, and Sadat brought up the possibility of using Nile waters to irrigate the Negev, Sharon

told reporters here. They also discussed a proposal to form a common market of countries in the area.

Direct contact has been set up between the agriculture ministries of the two countries, Sharon said.

Before leaving Egypt, Sharon told journalists that Israeli agronomists would go there to study medical and spice agriculture, and Egyptian farm experts would come here to look into citrus growing methods.

Jordan confirms death for 18 who sold land

AMMAN (AP). — The Jordanian Council of Ministers on Friday endorsed the death sentences imposed by a military court earlier on 18 Jordanians for selling land "to the Israeli enemy."

The 18 convicted are Arab residents of the West Bank and were all sentenced in absentia.

Under Jordanian law selling land to Israeli citizens is a capital offence. Sellers are automatically sentenced to death but none has been executed to date.

Hussein to Syria

AMMAN (Reuters). — King Hussein of Jordan will pay a short visit to Syria today, it was announced last night.

Informed sources here said Hussein was expected to be briefed on the result of last week's visit to the Soviet Union by President Hafez Assad.

Abie Nathan pioneers international rescue efforts Five doctors, nurses to be named to Israel's first Kampuchea mission

By ASHER WALLFISH Jerusalem Post Reporter and Agencies

The first five Israeli volunteers — three doctors and two male nurses — who are to leave soon on a mercy mission for Kampuchea, will be chosen tomorrow at a meeting of the inter-ministerial committee on aid to Kampuchea refugees.

The committee headed by Yehuda Avner, adviser to Prime Minister Menachem Begin on Diaspora affairs, includes officials from the Prime Minister's Office, the Foreign, Health and Social Affairs ministries and El Al.

The first team is expected to leave for Bangkok via Paris and Tokyo before the end of this week, Avner announced. It will include an internist, a pediatrician and a general practitioner. No female nurses will be sent for the time being.

The Avner committee decided that each team would have five medical staffers and would be able to travel, set up camp, and give aid in a totally independent framework. The Israeli ambassador in Bangkok cabled

Jerusalem to explain that the situation in the jungle terrain along the Thai-Kampuchean border was so chaotic and so fluid that for the time being, at least, the Israeli medical staff could not fit into a general aid operation but would have to work alone, using their own resources.

A field clinic for the first team, donated by the IDF, will be flown to Bangkok by air freight. But the team

will take part of their supplies with them. El Al will fly the pilot team and the clinic free as far as Paris, from where it will continue by foreign airlines. Avner said Israel would ask the foreign airlines to shoulder part of the cost of getting the team and the clinic on to Bangkok.

The experience of the first, pilot team will be used to decide when to send out at least two more such teams.

If Israeli peace activist Abie Nathan can get back to Jerusalem from Bangkok by tomorrow he will be invited to report to the committee. A decision will also be taken tomorrow on the organization and coordination of the fund-raising end of the operation.

In Thailand, Nathan's relief convoy carrying food and supplies left for the Kampuchean border yesterday in advance of a massive international drive to feed 2.5 million starving people. The 10 tons of rice, 10,000 plastic bowls and 100 cases of sardines were paid for by donations from Israel.

In a major policy switch, Prime Minister Kriangsak Chomanan announced his country had abandoned its policy of forced repatriation for refugees, in effect throwing open the border to all those fleeing communist governments in Indochina. Despite the Thai announcement — a direct challenge to Hanoi's recent warnings to Bangkok about talking sides in the Kampuchean conflict by

aiding Khmer Rouge guerrillas — the two nations agreed to call off their war of words.

Earlier in the day, the Kampuchean SPK news agency said the Vietnamese-backed government in Phnom Penh had ordered a major "sweep and destroy operation to totally wipe out Pol Pot forces" in Kampuchea, the first official word that the long-expected dry season offensive had been ordered.

The UN children's fund (UNICEF) said it and other relief agencies were launching a \$10m. programme to feed in the next six months 2.5 million malnourished Kampuchean children who are in imminent danger of starving to death.

An American famine expert last Thursday said that most children under five years old have died in Kampuchea and only immediate and massive aid can save thousands of others.

Dr. Jean Mayer, president of Tufts University and a noted nutritionist, said there still may be time to save 600,000 children between the ages of five and nine with increased aid. "If we do not, the Khmer nation, the great majority of the people of Kampuchea, will be eliminated by starvation," he told a briefing held by the Federation of American Scientists.

Mayer urged the U.S. to call for a meeting with the Soviet Union, which backs Vietnam and the current government in Phnom Penh, and China, which supports Pol Pot.

Weizman to Egypt today for 5 days of work, travel

By HIRSH GOODMAN Post Military Correspondent

CAIRO. — Defence Minister Ezer Weizman is due here at 10 a.m. today for a five-day visit as guest of his Egyptian counterpart General Kamel Hassan Ali.

The visit, which will include a three-day swing through Luxor and Aswan, is primarily designed to deepen the bonds between the two countries and settle some outstanding details surrounding the final stages of Israel's pullback to the Ras Mohammed-EI-Arish interim line in Sinai.

Weizman will be received by an Egyptian military honour-guard. He then will begin a three-hour negotiating session with Egyptian defence officials.

On the agenda will be arrangements for Israeli tourism to the Santa Katerina area after the area is returned to Egypt on November 16. The status of the Israeli field school at Santa Katerina after the handover and possible Israeli tourism to the Ras Mohammed area after it goes back on November 26 will be covered, as will the possibility of Israeli engineers continuing to maintain the A-Tur water wells which supply Sharm e-Sheikh's water needs.

The few outstanding details of bilateral Israeli-Egyptian policing of the Sinai buffer zone must also be finalized.

Most of the staff work for the All-Weizman negotiations has been completed in meetings here these past two days by Israel's chief military planner Aluf Avraham Tamir and the head of the Israeli delegation to the joint Israeli-Egyptian military committee, Tat-Aluf Dov Sion.

Rumours about Brezhnev appear false

MOSCOW. — The signature of Soviet resident Leonid Brezhnev, whose health has been the subject of speculation in western capitals, appeared on several decrees granting decorations to Soviet citizens on Friday.

In its scheduled evening news programme, Soviet television also broadcast the text of a message from Brezhnev to workers in the Chabarovsk region of the Soviet far east, congratulating them on the construction of a chicken-breeding farm.

Well-informed sources in Moscow said earlier that Brezhnev, 72, was suffering from an undisclosed ailment but was not seriously ill.

French PM hospitalized

PARIS (Reuters). — French Prime Minister Raymond Barre, who was admitted to a Paris hospital on Thursday after suffering changes in food pressure, will remain there for a few more days to undergo tests, a medical bulletin said on Friday.

A spokesman said that Barre, 55, had been "a bit worn out," and the medical bulletin said he was suffering from the results of intense civility over the past few weeks.

POP IN!

While cooling your heels at Ben Gurion Airport take steps to keep in touch with Israel, fifty-two times a year. How? By reading The Jerusalem Post Weekly International Edition. Pop into one of the two Bronfman Bookshops in the Duty Free Lounge and subscribe on the spot. Have a good journey. Shalom.

Advertisement for Finjan Turkish Coffee. Includes a large image of a woman in traditional dress and a small image of a coffee cup. Text: 'The Delight of Elite's new Turkish Coffee'. 'Finjan is really special, meant for those who know all about Turkish Coffee. Carefully blended coffee beans specially suited for your taste, roasted and ground just right.' 'And last but not least the pretty, hermetically sealed package that preserves freshness and aroma (ah, what a delicious aroma). Buy Finjan, Elite's delightful new Turkish Coffee and you too will say: OHO - The Coffee Lovers Favourite'.



THIS WEEK

Two new Lotto millionaires in Lotto draw 42/79 I.L. 355,930 each

Tomorrow is the last day for handing in Lotto entries.

The Weather at Main

SWISSAIR Destinations

Table with columns: Destination, MIN., MAX., and status (Clear, Cloudy, Rain). Destinations include Amsterdam, Brussels, Buenos Aires, Chicago, Copenhagen, Frankfurt, Geneva, Helsinki, Hong Kong, Johannesburg, Lisbon, London, Madrid, Montreal, New York, Oslo, Paris, Rio de Janeiro, Sao Paulo, Stockholm, Tokyo, Toronto, Vancouver, Vienna, Zurich.

Offices in Israel Tel Aviv, 53 Ben Yehuda St. (03) 243355. Jerusalem, 30 Jaffa St. (02) 228868/233192. Haifa, 2 Sea Road. (04) 84655

THE WEATHER

Forecast: Cloudy with occasional rain. Table with columns: Location, Yesterday's Humidity, Yesterday's Min-Max, Today's Min-Max. Locations include Jerusalem, Golan, Nahariya, Safad, Haifa Port, Be'er Sheva, Nazareth, Afula, Samaria, Tel Aviv, E.C. Airport, Jericho, Gaza, Be'er Sheva, Eilat, Tyran Straits.

SOCIAL & PERSONAL

The Weizmann Institute of Science and Yad Chaim Weizmann on Thursday gave a reception in honour of Vivien Clore-Duffield and her party. At the reception Clore-Duffield presented a scroll of appreciation to the Institute for its role in developing the Peretz one-to-one tutorial project.

ARRIVALS

Arnon Galny, governor of the Bank of Israel, from the U.S., where he participated in a seminar on Peace in the Middle East at the Strategic Studies Centre at Georgetown University in Washington, D.C.

U.S. STYMED

U.S. commitment to help guarantee Israeli oil needs for 15 years. Israel wants the U.S. to strengthen the language of the agreement, which currently reads that the U.S. "will make every effort" to help Israel meet its needs.

HOME NEWS

Clashes in S. Lebanon heaviest since cease-fire

Jerusalem Post Staff Palestinian terrorists and Christian militia forces yesterday exchanged artillery, mortar and heavy machinegun fire for about eight hours in the most serious clash in Southern Lebanon since the UN-initiated cease-fire came into force on August 26.

alongside their military ones, the local forces said. On Friday night terrorists reportedly tried to attack a militia post in Beit Yabin but were repulsed. According to some sources, the terrorists fired more than 700 rounds of machinegun fire into the central sector of the Christian enclaves during yesterday's exchange while the Christian forces responded with 250 artillery and tank shells.



Villagers from Abu Gosh pack up for the haj to Mecca. This is only the second year that Saudi Arabia has allowed Israeli Arabs to make the sacred pilgrimage.

El Al strike tops agenda at today's cabinet meeting

By ASHER WALLFISH Jerusalem Post Reporter Last week's wildcat strike of El Al's technical staff, along with the strikers' claims, will constitute the main item at today's weekly cabinet session.

week's London summit meeting by Israel's top autonomy negotiator, Interior Minister Yosef Burg, with his Egyptian and American counterparts. Burg was quoted last night by Israel Radio as saying that Dayan would do better to air his ideas at the cabinet table. Other ministers were also believed to have grumbled about the Dayan interview.

'Gov't failure danger to democracy'

Liberal Party elder statesman and former party leader, Dr. Elimelech Rimalt, yesterday said the weakness of the current government posed a danger for Israeli democracy. Calling for the setting up of a new centre party to counter the present polarization of the political scene, Rimalt said in a radio interview that disillusionment with the two big parties could lead to a mushrooming of splinter groupings by the next election, which would make it impossible to set up a stable coalition.

Sadat said inviting Begin to Mt. Sinai ceremony

CAIRO (UPI) — President Anwar Sadat will invite Prime Minister Menahem Begin to a ceremony on Mount Sinai next month to celebrate the second anniversary of the Egyptian leader's Jerusalem visit that launched the Middle East peace initiative, the weekly magazine "October" said yesterday.

head of Sadat's bureau, will fly to Santa Caterina on Wednesday with a small team of engineers, presidential officials and technical staff, to examine the site. The engineers will report on the feasibility of building a religious complex there as planned by Sadat. The complex is to comprise a mosque, a church and a synagogue.

Zim threatens to stop fleet growth after ratings strike

By YA'ACOV FRIEDLER Jerusalem Post Reporter HAIFA. — A dispute between the Ratings Union and the Zim shipping company over bonus pay intensified on Friday, with Zim threatening to reconsider its fleet expansion plan.

tra six days of leave granted the crew under a recent agreement on the operation of a new type of multi-service freighter. Zim says the payments were stopped because they are no longer due. They are for certain routes only, a spokesman explained.

Blacks told of Jews from Arab lands

By SARAH HONIG Post Political Reporter TEL AVIV. — The delegation of black leaders visiting Israel as the Histadrut's guests yesterday met with the chairman of the World Organisation of Jews from Arab Countries, Mordechai Ben-Porat.

Violence breaks out at Beduin protest

TEL MAHATA (Reim). — Stones were thrown and shots fired in the air yesterday in a confrontation between Negev Beduin and police at the site of the planned airfield here. Some 500 Beduin and Jewish supporters from the Association for Human Rights gathered in a large tent at the site. Two police officers arrived, announced that the meeting was illegal and ordered the participants to disperse.

PLO, Iran must unite in struggle with 'Israeli infidels' — Khomeini grandson

BEIRUT (AP). — Iranian religious leader Ayatollah Khomeini's grandson, Hussein, urged here yesterday that Iran and the Palestinians unite in the struggle against Zionism. "Fresh from an hour-long meeting with PLO chief Yasser Arafat, the young Khomeini told reporters that 'we in Iran are convinced that the Palestinian cause is an Islamic cause.'"



Prime Minister Menahem Begin shakes hands with the new commander of the civil guard, Eit-Aluf (Res.) Shaul Givoli, as the outgoing commander, Nitzav Mulla Cohen (left) and Police Inspector-General Haim Tavuri look on.

Ramat road quiet as Burg offers compromise plan

Jerusalem Post Reporter All was quiet on the Ramot road this weekend as ultra-orthodox leaders mulled over a compromise proposal offered by Interior Minister Yosef Burg on Friday.

Meanwhile, the Pargod Theatre was filled to capacity Friday night for the first Sabbath theatre presented in Jerusalem under municipal auspices. The audience overflowed onto the stage while Niko Nitai, who presented a one-man adaptation of Albert Camus' "The Fall," performed as he wandered through the audience. NRP Deputy Mayor David Bergman was in the audience.

Presidential move ends Italian air controllers strike

ROME (Reuters). — Italian air traffic controllers went back to work yesterday after the intervention of President Sandro Pertini ended an eight-hour stoppage which emptied the skies over Italy. Flights in and out of Rome's Fiumicino Airport were back to normal after Pertini, 83, persuaded the Italian government to issue a decree Tuesday demilitarizing half the controllers' jobs. Almost all the controllers are now in the air force.

Iran rights body flays executions, torture in jails

TEHRAN (Reuters). — An Iranian human rights organization yesterday accused the authorities of torturing suspects, carrying out executions after summary trials and holding 1,500 prisoners in the country's jails. A report issued by the Association of Political Prisoners of Iran, set up under the shah's regime, said: "Our information indicates that prisons all over Iran... are full of men and women who have been detained and imprisoned, accused of membership of political organizations... the number of these people is over 1,500."

Chinese 'paste' makes women sterile

TOKYO (AP). — China's official Xinhua news agency said on Friday that Shanghai hospitals have used a phenol mixture for female sterilization on more than 2,000 women and "the success rate has been 99.3 per cent." It said the mixture, which is in paste form, was devised by a Shanghai hospital, medical research institute and a pharmaceutical factory. Xinhua said, "The phenol is injected into the oviduct which two months after the injection becomes blocked by granulation tissue which grows inside it. The woman is permanently sterile."

Soviet athlete denies forced return

BONN (Reuters). — Former Soviet Olympic canoeing champion Viadislav Tchesslunas, who defected to the West in August, said in a West German television interview broadcast on Friday he returned to Moscow last month of his own free will. Tchesslunas was filmed at a press conference in Vilnius, capital of Soviet Lithuania. Asked about his disappearance from West Germany on September 13, the Olympic gold medalist said, "I returned to my homeland of my own free will."

NY firm charged

WASHINGTON (Reuters). — The federal government has accused a New York State library equipment manufacturer of violating U.S. laws by agreeing to comply with a Libyan boycott against Israel. The Commerce Department on Friday alleged that in April 1978, Library Bureau Inc. of Herkimer, N.Y. signed a contract with the Libyan Secretariat of Information and Culture in which it agreed to abide by a Libyan boycott of Israel. Commerce Department official Vincent Roque said the company had 30 days to answer the civil charge before an administrative law judge considered the case.

BULLETIN

Tate out points Coetzee for heavyweight title PRETORIA (Reuters). — American John Tate last night won the World Boxing Association (WBA) heavyweight championship when he beat South Africa's Gerrie Coetzee on points over 15 rounds. (Early story, page 1a)

U.S. envoy in Austria resigning

By WOLF BLITZER Jerusalem Post Correspondent WASHINGTON. — Milton Wolf, the controversial U.S. ambassador in Austria who met three times with a PLO official in resigning. He says that he plans to raise funds to help President Jimmy Carter get re-elected. Wolf, a Jewish businessman from Cleveland, Ohio, has been under considerable pressure to resign following the Andrew Young affair. Black leaders had charged that a "double standard" had been used in judging Young's unauthorized meeting with the PLO observer at the UN and Wolf's three earlier encounters with the PLO's representative in Paris, Issa Sartawi. State Department sources denied that Wolf was forced to resign, insisting that the envoy was doing so voluntarily. American Jewish leaders had hoped that Wolf would resign to avoid embarrassment. They were disappointed that he did not submit his resignation immediately after the controversy erupted.

Only U.S., Israel oppose UN funding of Palestine c'tees

UNITED NATIONS (Reuters). — The U.S. and Israel cast the only votes Thursday against budget allocations for two UN bodies dealing with Palestinian rights. Most West European countries abstained. By a vote of 51 to 2 with 18 abstentions, the General Assembly's administrative and budgetary committee approved \$66,000 for the 23-nation committee on the exercise of the inalienable rights of the Palestinian people, established in 1978. A total of \$490,000 was also approved to finance the UN Secretary-General's special unit on Palestinian rights which serves the 23-member committee. This vote was 62 to 2 with 21 abstentions.

Eban suggests 'Benelux' of Israel, Jordan, W. Bank

Jerusalem Post Staff Labour MK Abba Eban suggested yesterday that Israel, Jordan and the Palestinians of the West Bank could form a "community similar to the European amalgam Benelux." Eban's suggestion, in an interview on Israel Radio, would give the Palestinians a status similar to Luxembourg. "I have suggested... not a confederation, because that suggests the abolition of sovereignty, but... a free movement and accessibility over the whole area," he said. "I don't see any harm in the idea that they (the Palestinians) would be the Luxembourg of a sort of Benelux, which would include Jordan, Israel and a West Bank state, provided they would accept the limitations and the servitudes implicit in the community structure." Eban said this could be an alternative to return of the West Bank to Jordan, which he did not see as a realistic alternative. The Israeli government absolutely rejects the possibility of a Palestinian state on the West Bank.

We deeply mourn the untimely and tragic deaths of our children LAURENCE and ELISABETH CAPLIN The funeral will take place at the Mt. of Olives cemetery on Monday, October 22 at 10 a.m. The Caplin Family The Doral Family

A memorial ceremony on the sixth anniversary of the death in action during the Yom Kippur War of our hero and beloved DAVID DUDI SILBOWITZ NEIL FREED will be held on Monday, Oct. 22, 1979 at 3.00 p.m. at the Kibbutz Tzurim cemetery. The Families and Beit Yareel

To the Doriel and Weitzman families We share in your mourning on the passing of DR. ZVI DORIEL Hevra Leta'asiyat Gafrurim "NUB" The staff, Nur Match Co.

We mourn the death of WILLIAM KHOURY a prince among men, from Beit Hanina, East Jerusalem, and convey condolences to his family. Nissan Ben-Israel and family Beit Hakeren, Jerusalem



# Today Chinese food

## The man who came to dinner

Yitz Hochstein prepares a Chinese banquet for Haim Shapiro and photographer Lester Millman.



AS ONE WHO once hired himself out to cook in other people's kitchens, I was a bit apprehensive about asking Yitz Hochstein ("Have a Chinese Dinner Party cooked in Your Home by an Expert") to come and cook a meal for me.

Not that I thought he would not be able to cook; it was just that I remembered my own difficulties with unfamiliar pots, knives and dishes. He assured me that he would bring his own wok — but he didn't say he would be bringing his own gas ring, complete with tank, and also the food already chopped into the familiar bite-sized pieces.

Moreover, just to make sure we wouldn't starve while we watched him cook, he brought a large helping of barbecued chicken wings, made by basting the wings with a mixture of plum jam and soy sauce, a fragrant offering that had us licking our fingers in minutes. Then, as we snatched wing after wing, he told us how a computer programmer from the U.S. comes to carry around a portable Chinese kitchen.

In the U.S. with his Dutch-born wife whom he met in a kibbutz, he found that he was spending more and more money on Chinese food. Every time they saw a new Chinese restaurant they would try it, and in the New York area the number of Chinese restaurants is infinite.

Finally, rather than eat out constantly, he decided to make his own, and enrolled in a course on Chinese cooking for the purpose. One course led to another, and soon he was making the food at home, and inviting friends and acquaintances to share it.

This, he pointed out, served to be a bigger financial drain than the restaurants had been. By now he had immigrated, and he also wanted to introduce the cuisine to so many Israelis who had never tried it before. By doing it semi-professionally he would be able to satisfy his urge to cook and boost rather than bust the family budget.

By this time, we had demolished the chicken wings and were digging into a Chinese Salad, a symphony of colours and textures, using local ingredients. We had tried this dish in a few local Chinese restaurants, usually finding it too sweet, but not too much, with raw cabbage and cucumber and parboiled carrots and onions, all adding to the delicate flavour.

For those who wanted it, the salad was ac-

companied by the Dutch Indonesian influence in the family, *gado gado*, a peanut sauce with peanut butter, vinegar, sugar, salt and hot pepper. At the same time, we were anxious to see him fry the already prepared egg rolls.

These, he confided to us, were made with pastry wrappers which he orders from a Moroccan cook in his home town of Ashdod. The egg rolls and the Moroccan cigar coverings are made in almost exactly the same way, he told us. The egg rolls came with a duck sauce, also home-made.

As the rest of us gorged ourselves, Hochstein was in the kitchen hovering over his burner, specially ordered from an ex-Israeli in New York who specializes in equipment for Chinese kitchens. The burner is capable of heating a wok from a simmer to a fierce scorching heat.

He was making the first part of his sweet and sour chicken bits. The chicken breasts, cut into the proper sizes, had been sitting in a batter of flour and corn starch. When he threw them into the hot oil, they puffed up nicely and provided a fine contrast to the crisp vegetables, pineapple and sweet sauce in which they were served.

Although we were only eight, Hochstein has cooked for from one up to 200 people, the latter being at a kibbutz wedding. Prices for his meals range from IL200 to IL400 per person, depending on the size of the meal. He also told us that he has a special set of kosher utensils for those who want it, although those who demand glatt kosher meals provide their own equipment.

As for the ingredients, the only things he really misses in Israel are fresh ginger and hoisin sauce, a thick black fermented mixture with a soy base.

But he did have enough ginger on hand to produce chicken ginger, a dish in which red pepper and scallions were fried in oil to which chicken and ginger were then added.

The dessert was fittingly light: almond float, in which squares of almond-flavoured gelatine accompanied liches. As we slumped back in our chairs, he pointed out that what we were eating was Chinese banquet food. The ordinary Chinese, both in China and elsewhere in the Far East, might make a meal of rice with a tiny bit of meat or vegetable alongside.

But for those who want to go the banquet route, Yitz Hochstein is available at Rehov Dakar 3/3, Ashdod.



## China's four cuisines

Sasson Jacoby savours the flavour of his memories.

GOURMETS often say Chinese food should not be placed behind French and Italian cooking in the list of the world's three great cuisines. This became true after World War II, for there is hardly a place in Europe and America today which does not boast of Chinese restaurants.

This mushrooming of Chinese eateries didn't bypass Israel and by the late 1950s Israelis began their first hesitant taste of Chinese food in a Jerusalem restaurant. But it was not until this decade that the Chinese food fad really caught on.

The liberal use of pork and non-kosher seafoods in Chinese cooking shouldn't put off those eating only kosher, for other meats are easily substituted. I knew this early in my life for I was brought up in a strictly Orthodox Jewish home in Shanghai and we were constantly admonished not to eat "outside" Chinese food. Yet my father, knowing the excellence of Chinese cooking, periodically had our Cantonese cook prepare "good" — and kosher — Chinese food. So at least in our formative years this did serve to curb our youthful appetites for Chinese street tidbits.

We also regularly followed the custom of marking the Chinese New Year when our servants prepared dishes traditional to that pleasant festival. But that never stopped me from sneaking off to our Chinese neighbours for more goodies.

Knowing the background of Chinese cuisine will provide you with added appreciation of Chinese food. The Chinese have always been preoccupied with the subject of food, especially because of the country's perennial poverty. Though Chinese civilization reached record heights at a time the Western world consisted of warring animal-skin-clad tribes, hunger constantly haunted the Chinese peasant masses, who were always battling against floods and other natural disasters.

As the Chinese population grew ever larger the situation became no better. Probably also because of the limitations of other forms of entertainment, eating not merely for survival became a major pastime, with food not only tasting delicious but becoming also pleasing to the eye.

Even after leaving China I never ceased to recall how Chinese often met each other with the greeting, "Ni chih kuo is ma?" It means, "Have you eaten?" and I always thought of it as nice a form of greeting as the Hebrew "Shalom."

Most Westerners by now know Chinese cooking is not all similar and that foods from different Chinese regions are noted for their individual ways of preparation. One thing though is common: the cutting and chopping of meats and vegetables which are rarely cooked in the Western fashion. Little cooking time is required, for extreme heat suddenly applied as in quick frying keeps the juices in, and makes the food succulent.

I have prepared Chinese food for half a dozen people with only a few minutes of cooking time. But I had chopped the meats and vegetables at my leisure and kept them fresh by wrapping them in damp cloths. While in the West dishes are eaten comparatively in the rigid order of



(Millman)

hors d'oeuvres, soup, main dish, dessert and coffee, the Chinese at home spread all on the table. Rice is eaten to balance the food's savouriness.

The Chinese do serve one dish after another at parties and banquets, with rice and soup eaten at the end so as not to fill up and thus spoil their appetite for the good food. I still follow this practice at home where we eat soup at the end of a regular Israeli meal.

In China there are numerous variations of regional types of cooking, yet basically there are four cuisines: Szechwan (southwest China), North China, Shanghai (central China) and Cantonese (southeast).

Szechwanese cooking is entirely different from the rest and most Westerners became acquainted with it during the Sino-Japanese war when the Nationalist Chinese moved their capital from Nanking to Chungking. Szechwan is mountainous with a very damp, hot climate, so its cooking is characterized by strong spices, hot peppers, pickles and piquant sauces. This food can be sour, salty, very hot and fragrant and is becoming increasingly popular.

In the north, the staple food is wheat flour and not rice as it is a grain-growing region. So northerners eat a lot of noodles and dumplings. Because of the Mongol

influence, meat is also barbecued and this includes mutton. As the northern climate is cold and dry the food is highly seasoned but not peppery, and much ginger, garlic and scallions is used.

Northern cooking also features sweet and sour dishes — who has not heard of the famous sour fish or Peking duck?

Going southwards to the Shanghai region which includes the coastal area of central China as well as the region to the west, rice becomes the staple, and cooks here use much more soy sauce and sugar. Food becomes more salty and with much gravy.

Because it is a region with many rivers (Shanghai is midway between Peking and Canton and is on the Whangpoo river which leads into the Yangtze estuary) cooking here includes fish and seafood. Lots of vegetables are eaten, for agriculture is intensive in this area.

Last but certainly not least is Cantonese cuisine, the most international of all. This type of cooking is best known to the West because Canton was the first port city opened to Europeans and also because most overseas Chinese are of Cantonese stock. These spread their cooking wherever they went and American Chinese cooking is based on this school, because of the massive influx of Chinese coolies in the 19th century who played their part in building up the American West.

Since the Canton region is fertile, with a mild and moist climate, there is an abundance of food products — vegetables, fruit, rice, chicken, duck, pork, and seafood. The food here doesn't have much seasoning and a much lighter soy sauce is used. The egg roll so beloved by Westerners comes from here and so does egg foo yung, the Chinese omelette.

Southern cooking is the least greasy of all, not too spicy, and features more fish and seafood. Liches also come from the south and eating them fresh on the street is certainly not like having them out of a can.

I was particularly fond of Cantonese cooking and in Shanghai I seldom frequented the more stylish Europeanized eating places. Instead, I used often to cross Soochow Creek into the Hongkew district of the International Settlement where one section housed mostly Cantonese. Usually only foreigners who spoke Chinese visited these "native" restaurants which, of course, were not very prepossessing in appearance. But the food was very good.

Since Chinese food is chopped in small pieces, the use of chopsticks is much more convenient. For me, Chinese food tastes much better when eaten with chopsticks.

History indicates that the Chinese first began using chopsticks about 2,500 years ago instead of their fingers. This was way before Westerners devised implements which finally became knives, forks and spoons.

It's well worth trying your hand at Chinese cooking at home, for with numerous recipe books available and no lack of ingredients, it will surely bring a welcome change to your regular diet.

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# Assis



# Today Chinese food

Sunday, October 21, 1979 The Jerusalem Post Page Six

YOU DON'T have to be a culinary expert in order to prepare Far Eastern cuisine. All it takes to prepare authentic Japanese, Chinese or Korean cooking is a bottle of soy sauce and a few basic ingredients found in every kitchen. With just a bit of ingenuity it is possible for a Japanese housewife in Jerusalem to offer her family Far Eastern meals on a regular basis and for the Israeli housewife to give her family a treat.

The distinctive taste — and the interesting variety — of Far Eastern cooking derives, for the most part, from four basic seasonings: soy sauce, sugar, sake or rice wine (which can be replaced by sherry or dry wine) and vinegar. By combining these ingredients in varying proportions, one can obtain a wide range of tastes.

Because most of the dishes can be prepared with ingredients that are readily available, there is no need to depend on an oriental food shop, which, in any case, does not exist in Israel. To be sure, there are a number of items which provide a typically oriental flavour, such as bamboo shoots, tofu (beanpaste curds), snow peas and shiitake (mushrooms), but these are not absolutely essential.

A couple of other typical vegetables — bean sprouts and Chinese cabbage — can often be found, but any fresh vegetable available in the country's open air markets and supermarkets are suitable for Far Eastern dishes. Bamboo shoots, for example, can be replaced by vegetables of a hard consistency such as celery, cauliflower or carrots.

The variety of fish available here — including carp, St. Peter's fish, mackerel, cod, sardine and frozen fillet — provides more than adequate substitutes for fish dishes. For most of the beef dishes, it is possible to use cheaper cuts of frozen meat, and expenses are kept down further by the fact that the portions of meat are small by Western standards. Pork, one of the staples of Chinese cooking, can readily be replaced by turkey meat. In general, it is easy to adapt Far Eastern cuisine to a kosher kitchen, especially since hardly any of the dishes require dairy products.

The basic seasoning of Japanese cooking is soy sauce, sugar and sake. Other spices are seldom used, with the exception of ginger. Comparing the teriyaki marinade and the tempura sauces in the recipes below, it will be seen that both are made from the same ingredients, but with different, though equally pleasing results.

Korean cooking is famous for its spicy taste. This is obtained by adding hot pepper, sesame and garlic to soy sauce, sugar and wine. Korean barbecue is one of the more typical



Food writers Kinue Weinstein (left) and Mariko Tsujita test a recipe.

(Joe Willner)

## Get out the (soy) bottle

All you need is ingenuity to cook your own Far Eastern food, writes Kinue Weinstein.

and delicious dishes capturing this special taste. Because the meat is sliced thinly and marinated, even cheaper cuts are surprisingly tender.

The special taste of Chinese cooking comes from adding vinegar to the soy sauce, sugar and wine, as will be seen in the recipes below for chop suey and sweet and sour turkey, two of the more popular Chinese dishes in the West. Here, too, the same seasoning provides two different tastes.

Japanese and Chinese cooking, while sharing some common characteristics, such as soy sauce and sake as the basic seasoning, rice as the staple starch and chopsticks as the eating utensils, are nevertheless quite different. Korea, located as it is between China and Japan, naturally borrows elements

from both countries, though in general its cuisine is closer to that of Japan.

In Chinese cooking, the emphasis is on the mixture of tastes obtained by combining all the ingredients together. One example of this is stir frying, used for both chop suey and sweet and sour pork. While cooking oil is a basic ingredient of Chinese dishes, its subtle use prevents Chinese cooking from being greasy.

The rapid frying of the vegetables has the added advantage of preserving their nutritional value. After frying, corn starch is added to make a gravy out of the natural juices of the food. Aroma is also an important element for Chinese cuisine.

In contrast to Chinese cooking, which relies on oil, the base for Japanese cuisine is water. The sim-

ple of Japanese cooking is to preserve the original taste of the ingredients. Thus, Japanese food is for the most part cooked simply without strong spices, such as garlic or pepper. Unlike Chinese cooking, which appeals to the nose, Japanese cooking tries to please the eye. Colour is an important factor in selecting the various foods to be used and in their arrangement.

This emphasis on raw materials has been explained by the fact that Japan has been blessed by nature. The surrounding ocean, where the cold and warm currents meet, provides a variety of fresh ocean fish throughout the year. Fertile farmland produces a continuous supply of fresh produce and water is plentiful and of good quality. Moreover, the distinctness of the four seasons make the Japanese sen-

sitive to natural changes, and in fact each season has its special dishes.

The following recipes are taken from the 188 recipes included in *Far Eastern Cooking* by Mariko Tsujita and Kinue Weinstein, to be published in Hebrew this autumn by Edanim.

**Chicken teriyaki (Japanese)**

Serves 4 to 6  
1 whole chicken  
(Marinade):  
3 tablespoons oil  
1/4 cup soy sauce  
1/4 cup dry white wine (or rosé)  
1/4 cup sugar  
Cut the chicken into small pieces. Combine the oil, soy sauce, wine and sugar and marinate the chicken pieces for 30 minutes.

Broil the chicken, basting with the marinade several times on both sides. Broil for approximately 15 minutes or until done.

**Tempura (Japanese)**

(Serves 4)

500 grams chicken breast meat  
200 grams fish fillet  
8 mushrooms  
1 eggplant  
1/2 sweet potato  
1 small squash  
1 to 2 green peppers  
8 to 16 string beans  
1/3 carrot  
1/2 onion  
4 small cauliflower flowerets  
1 egg  
1 cup cold water  
1 cup sifted flour  
(Tempura sauce):  
2/3 cup soy sauce  
2/3 cup sugar  
2/3 cup dry white wine  
2 cups water (or chicken soup stock)

Oil for deep frying  
Cut the chicken and fish into bite-size pieces. Wash the mushrooms and drain. Cut the eggplant, sweet potatoes and squash into slices 3 mm thick. Cut the green pepper into 6 sections. Cut the string beans into half, and boil briefly. Place four pieces of string beans on toothpicks. Shred the carrot and onion very thinly.

Arrange the chicken, fish and all the vegetables except the carrot and onion on a large platter and set on the table.

Put the shredded onion and carrot in a small bowl.

Blend the egg, cold water and sifted flour lightly in a bowl and place on the table. (The batter should be made just before frying or while waiting for the oil to heat.) Boil all the ingredients for the tempura sauce in a small saucepan and pour into individual small bowls.

Place a deep saucepan on a hot plate in the centre of the table and heat the oil for deep frying. (It is best to use a fondue set, if you have one. If not, use as deep a pan as possible to avoid splattering.) Dip the chicken, fish and vegetables in the batter and deep fry. Each diner fries his own food and dips it in the tempura sauce in a bowl placed in front of him. Mix the left-over batter with the shredded carrot and onion in a bowl. Pour this mixture by spoon into the pot and deep fry.

Do not make too much batter at the same time. If you finish the batter, make more according to the same proportions. Freshly-made batter and the right temperature of the oil (180° C) assure light and crispy tempura.

Tempura can be cooked in the kitchen beforehand and brought to the table, but in this case it should be served immediately after it is fried.

**Korean barbecue (Korean)**

(Serves 4)

500 grams steak meat (or shoulder cut)  
400 grams liver (chicken or beef)  
Marinade:  
3 stalks of green onion  
3 hot peppers  
2 cloves of garlic  
5 tablespoons soy sauce  
3 tablespoons dry white wine  
2 tablespoons sugar  
1 tablespoon sesame  
2 tablespoons oil  
Sauce:  
1/3 cup soy sauce  
1/4 cup dry white wine  
2 tbs salad oil  
2 stalks green onion

Slice the beef very thinly. Cut the liver into bite-size pieces. Chop the green onion, hot peppers, and garlic. Parsh the sesame and crush. Mix all the ingredients for the marinade and marinate the beef and liver for at least 1 hour.

Chop the green onion and combine the ingredients for the sauce.

Broil the beef and liver over charcoal or a gas burner (or in the oven), and dip in the sauce before eating.

Broil vegetables such as round onion, leek, green peppers and mushrooms together with the meat and dip in the same sauce.

**Sweet and sour turkey (Chinese)**

(Serves 4)

500 grams turkey meat (breast or dark meat)  
1 tbs dry red wine  
1 tps soy sauce  
Dash garlic powder  
1 egg  
5 tbs flour  
1 tps water  
Oil for deep frying  
2 round onions  
1 carrot  
1/2 head of cauliflower  
2 green peppers  
3 slices canned pineapple (or 1/4 apple)  
2 tbs oil  
Sauce:  
1/4 cup water  
3 to 4 tbs soy sauce  
3 tbs vinegar  
3 tbs dry wine  
4 1/2 tbs sugar  
2 tbs corn starch  
Dash ginger powder

Cube the turkey meat and marinate in the mixture of wine, soy sauce and garlic powder for 30 minutes. Drain.

Dip the meat in the mixture of egg, flour and water, then deep fry the meat on a high flame until golden brown and drain on a paper towel.

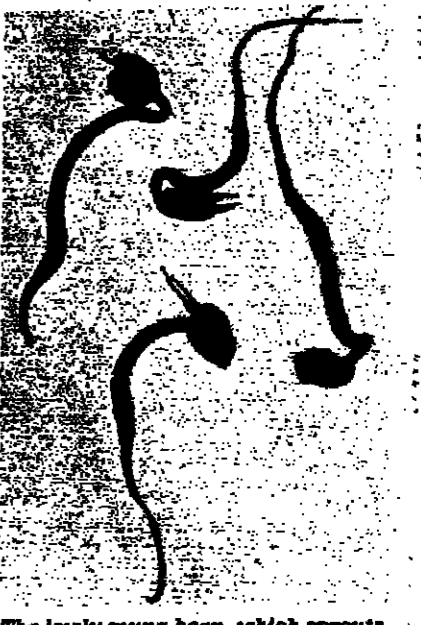
Cut the onion into 8 sections, cut the carrots into thin slices about 5 cm. long, break the cauliflower into small pieces and slice the pepper lengthwise. (Other vegetables like celery, cabbage, cucumber, mushrooms, leeks and Chinese cabbage may be used.) Cut the pineapple slices into sections (or peel the apple and cut into thin slices).

Heat 3 tbs oil in a frying pan and sauté the onions, carrot and cauliflower, adding the green pepper and turkey meat later. (The vegetables should not be fried more than a few minutes in order to retain their crispness.) Place the vegetables and meat to one side.

Combine all the ingredients for the sauce in the frying pan and bring to a boil. Add the meat and vegetables to the sauce and turn off the fire. Add the pineapple sections and serve hot. (Without the turkey, this makes a good vegetarian dish.)

## Tasty and healthy

Lillian Cornfeld



The lovely mung bean, which sprouts into a nourishing addition to Chinese cooking. (Nowira)

THE WONDERFUL thing about Chinese cookery is its healthy use of green and yellow vegetables with green herbs, spices, lemon and soya.

The quick "stir fry" cookery method causes less destruction of vitamins whilst preserving the fresh vegetables, natural taste and crisp texture.

Whilst we deplore too much frying, the oriental method of deep frying in a wok in oil and then draining off the oil is not as bad. Chinese and oriental cooks use oil for baking, cooking and saucing instead of the high cholesterol fats like butter and cream used by the gourmet western kitchen. Oil has the added advantage that it does not burn and does not have to be melted before use.

The soya bean is used in the promotion of the welfare of animals and human beings all over the world. One kilo contains the protein equivalent of 10 litres of milk, 22 eggs and 2 kilos of meat. Most of Israel's oil is made from the soya bean and soya flour is used in our standard bread. The residue is used to feed our chickens, cattle and in egg production. It is also used as a meat extender, and in soy sauce and monosodium glutamate which lend so much flavour to sauces and soups. In using soy sauce, be careful not to use too much as it contains 10 per cent salt.

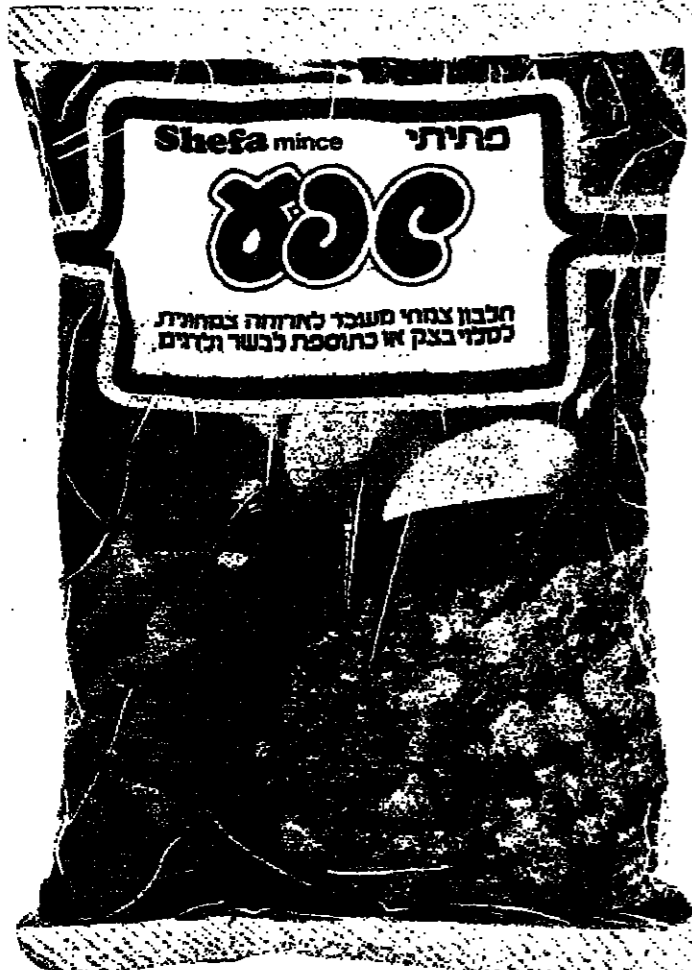
In China and Japan, the soya bean is used to make almost everything — milk, cheese, yoghurt, and simulated beef steaks.

Soya bean milk is a life saver for babies who are intolerant of milk and for people who cannot digest or are allergic to the lactose in regular milk.

Soya oil is just as nourishing as the more expensive oils and the difference in price is hardly justified because of the slightly lower unsaturated fatty acids in the soya oil.

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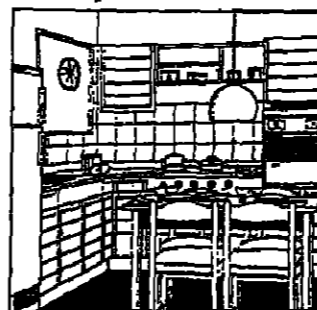
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... you need a "VENTA"



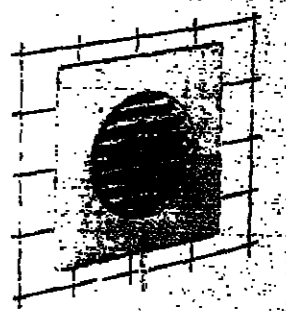
Window model

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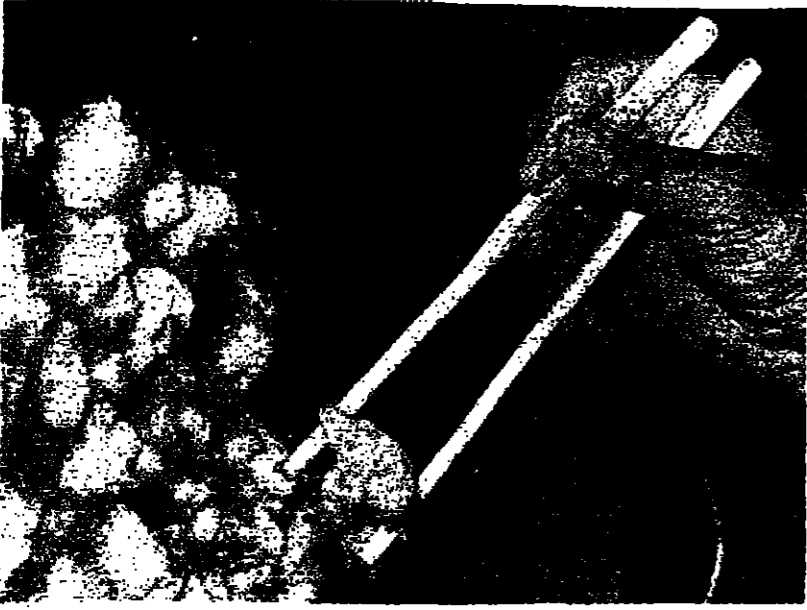


Well model

**Venta For Better Ventilation**



# Today Chinese food



(Millman)

## Chop Chop!

### Readers' Recipes for Chinese food

WE WERE inundated! We asked you for your Chinese and Far Eastern food recipes — and by the number of letters (and the number of recipes included in every letter), it seems that Jerusalem Post readers are avid Chinese-style cooks.

We even got a letter from Okazaki in Japan, which we've returned into a small article by itself (see right). So, thank you for your enthusiasm. A Dry Bones poster is being sent to each person whose letter is printed below.

First, from Kibbutz Gonen, in the Upper Galilee, comes a letter from the kibbutz "economist," Mrs. Lea Reblitcha. She writes: "On our kibbutz, people who once turned up their noses at the thought of Chinese food, now come into the kitchen to ask why we don't make it more often."

"We started with the basics, like sweet and sour sauce and fried rice, adding more recipes as people became accustomed to the 'foreign' taste."

#### Sweet and Sour Sauce

Place in a saucepan and heat slowly till boiling:

- 1/2 cup sugar
- 1/2 cup chopped green pepper
- 1/2 cup chopped pickled gamba (sweet red pepper)
- 1/2 cup chopped pineapple
- 1 clove of garlic, mashed fine
- 2/3 cup vinegar
- 1/4 cup water
- 3 the soya sauce
- 1 tsp. black pepper

Mix together 2 lbs. cornflour with 1/4 cup cold water. Add slowly to first mixture, continue cooking until liquid is clear. Serve warm or cold.

Mrs. N. S. Wolf of Shimon St., Jerusalem, sent us her "Never-fail authentic" chop suey recipe:

#### Chop Suey

Sauté 3 cups onions in oil or margarine until brown. Fry 3 cups thin steak till nearly tender and add 3 cups celery in 1/2 inch cubes that have been previously cooked till tender. To the above add 1 cup tomatoes and 3 cups bean sprouts. Cook for 3 minutes.

Make sauce by mixing 4 the soya sauce, 1 the corn starch and add to meat and vegetables. If available, add 1 or 2 cups water chestnuts.

Shirley Weiner of Bnei Brak sends a vegetable recipe:

#### Stir-fried Vegetable Scramble

- 1 clove crushed garlic
- 1 tsp. ginger
- 3 the soya sauce
- 1 the dry sherry
- 2 tsp. brown sugar
- 3 the vegetable oil
- 3 cups shredded cabbage
- 1 green pepper cut into thin strips
- 2 stalks sliced celery
- 1/2 cup mushrooms
- 1 small onion, quartered
- 3 green onions, with tops, sliced
- 3 or 4 eggs

Combine garlic, ginger, soya sauce, sherry and sugar and set aside. Stir fry vegetables in hot oil for one minute. Add soya mixture, cook for about 5 minutes, stirring often. Make a well in the centre of the vegetables and break in eggs. Stir briskly until eggs are scrambled. Season with salt and pepper. Serves two.

Recipes for sweet and sour chicken were many. We liked Phyllis Erlichman's. Mrs. Erlichman (we hope that's the right way to spell it, please print your names when you write to us), who lives in Rishon LeZion, says she got the recipe from a friend living in the U.S.

#### Sweet and Sour Chicken Sauce:

- 2 cups water
- 1/2 cup brown sugar
- 4 the corn starch

- 1/2 cup vinegar
- 2 the soya sauce
- Mix all together in a large pot on a low flame, stirring constantly until thick.
- Batter:
- 1 cup flour
- 1 egg
- Add enough water until consistency is thick enough.

Take 1/2 kilo of chicken breast and cut in small pieces. Put pieces into batter and coat all sides. Fry pieces in oil until lightly browned. Set aside.

Cut up 1 large onion, 2 to 3 green peppers, pineapple chunks if wished. Add meat and vegetables to sauce, mix and let simmer 5 to 10 minutes. Serve with rice.

Another variation on chicken comes from Mrs. Mavis Aronson, of Rehov Mordechai, Ramat Hasharon, Tel Aviv.

#### Chinese Chicken

- 1 cup blanched whole almonds
- 1/4 cup oil
- 1 large chicken
- 1/2 tsp salt
- 1 cup sliced onion
- 1/2 cup sliced celery
- 1 1/2 cup chicken stock
- 1 tsp sugar
- 1 the corn starch
- 1/4 cup soya, sauce
- 2 the sherry
- 1 small can (drained) bamboo shoots or bean sprouts
- 150 grams sliced, fresh mushrooms.

Heat oil in pan, brown almonds and remove and set aside. Remove chicken meat from bones and cut into shreds and sprinkle with salt. Brown meat in hot oil for 5 to 10 minutes. Remove from pan and set aside. To pan add onion, celery, mushrooms and 1/2 cup of chicken stock and cook uncovered for 5 minutes until vegetables are slightly tender. Combine sugar, corn starch, soya sauce and sherry, add remaining stock and pour over vegetables. Cook, stirring until sauce thickens. Add chicken, bamboo shoots and almonds.

Serve on hot, fluffy rice. Phyllis Freed Narrol, of Sokolov St., BeerSheva, sent us what she called "steakies" — four pages of closely written instructions on how to cook "Chinese" from a wok to the right knife and which of our vegetables go best in a Far Eastern dish.

#### Another BeerSheba resident, Mrs. Tamara Carlin of Yamot St., sent us a "quick and tasty recipe":

#### Chinese Stir-fried Beef

Slice 1/2 kilo trying steak into long matchsticks. Shred 4 green peppers, 10 minutes before dinner. Put beef into marinade for 5 minutes

#### Marinade:

- 1 egg white
- 1 the red wine
- 1 the soya sauce
- 1 the corn starch
- Before frying meat add a 3-inch piece of fresh root ginger, peeled and shredded.

Heat 4 the oil and fry meat quickly over high heat, stirring, until meat is pale brown. Remove and put aside.

Sauté peppers 2 minutes and return meat to the pan with the following:

- 1 the wine
- 2 the soya sauce
- 2 tsp sugar
- 1/2 tsp salt
- (A drained 1/2 lb can bean sprouts (optional))

Stir one minute and serve immediately over rice or noodles.

Next month (November), we are having a Middle Eastern Food section, and would be glad of your favourite dishes, whether Yemenite, Moroccan, Tunisian, Egyptian, etc. Please send them to Haim Shapiro, Food Editor Jerusalem Post, P.O.B. 81, Jerusalem by November 8.

OKAZAKI is a small city (population 250,000) by Japanese standards. It is located on the island of Honshu, a half hour's train ride from the large city of Nagoya (population 2,000,000). Here people lead rather quiet lives. The women are mainly at home, caring for the children and the house, the men work hard, six days a week. They are warm and friendly people and very hospitable to foreign guests.

I am such a guest. My husband, a scientist, was invited by the Japanese government to their National Institute for Sciences located in Okazaki, and when our ten-year-old son and I joined him for the summer we were prepared for adventure. What we didn't realize was that food, its acquisition and preparation, would be a large part of the adventure. Almost none of the shopkeepers speak English, and we do not speak Japanese, so every trip to the supermarket was filled with

## Keeping kosher in Okazaki

excitement. All the labels on all the packed goods are in Japanese. Occasionally we could distinguish between salt and sugar, but not always.

Furthermore, even our English-speaking Japanese friends were not of much use because, even with the best will in the world, they could not understand our explanations of kashrut restrictions. They have difficulty understanding the difference between Christian and Jewish — kashrut is certainly out of their ken. This became a problem when we were invited to their homes, for they insisted on preparing elaborate banquets for us. But they finally relied on a delicious Japanese

### Golda Werman

delicacy, *anshumi* (raw fish) with which to please us.

At home, we decided that we must eat something besides tuna fish and salads, and I finally learned to prepare some traditional Japanese dishes which are delicious, yet simple. Japanese cooking is generally not complicated. Cooking is fast to retain as much of the natural flavour as possible. It is invariably served with rice. And, most important, it is always arranged beautifully on the plate, with leaves and flowers often used for decoration. Here are some Japanese recipes

which are not expensive and are easy to prepare:

#### Fish Teriyaki

Mix together 5 tbs soy sauce, 3 tbs sherry and 1 tbs sugar. Marinate any fish, frozen or fresh, in this mixture for at least one hour. Broil 10 minutes on one side, turn carefully, and broil 10 minutes on the other side.

#### Tempura

Prepare, by cleaning and slicing thinly, as many different vegetables as you like. Especially good are eggplants, sweet potatoes, green or red peppers, potatoes, carrots, squash and string beans. Heat oil in a heavy, deep pan to 370°F. Make a batter consisting of 1 egg, a half cup ice water and 1 cup sifted flour. Do

not overmix; the mixture should be slightly lumpy. Dip the vegetables in the batter and fry in the hot, deep oil. Do not add too many vegetables at one time or the temperature will drop. Fry until crisp and slightly brown on one side, then turn to fry second side. Place on tray lined with paper towels or napkins to absorb excess oil.

Serve with a sauce made by simmering one-fourth cup sherry, 1 cup of water, 1 tablespoon chicken flavoured vegetarian soup mix and one-fourth cup soy sauce. The sauce should be served in small dishes so that everyone can take what he likes from the central platter and dip it into his own sauce. Boned fish or chicken can be prepared the same way and served along with the vegetables.

#### Vinegared Rice

To four cups of warm cooked rice add a mixture of 5 tbs vinegar, 3 1/2 tbs sugar and 1 tsp salt.

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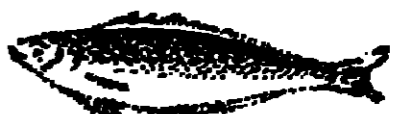
## THEY SAY THAT I LOOK TEN YEARS YOUNGER

### BAKALA (HAKE) FOR A TASTY DISH AND A YOUNGER LOOK

My exact age isn't important, but I can say that my daughter's in the Army. They say I look younger, and that surprises me because I'm not sold on exercises or slimming, nor on cosmetics or various diets. My husband says it's all due to Bakala fish. I like to prepare Bakala in many ways, all tasty and fresh, and they go down well with all the family because they're not fatty.

I know that Bakala contains all the vitamins and is low in calories. That's why, if they asked me, I would definitely recommend Atlantic's Bakala.

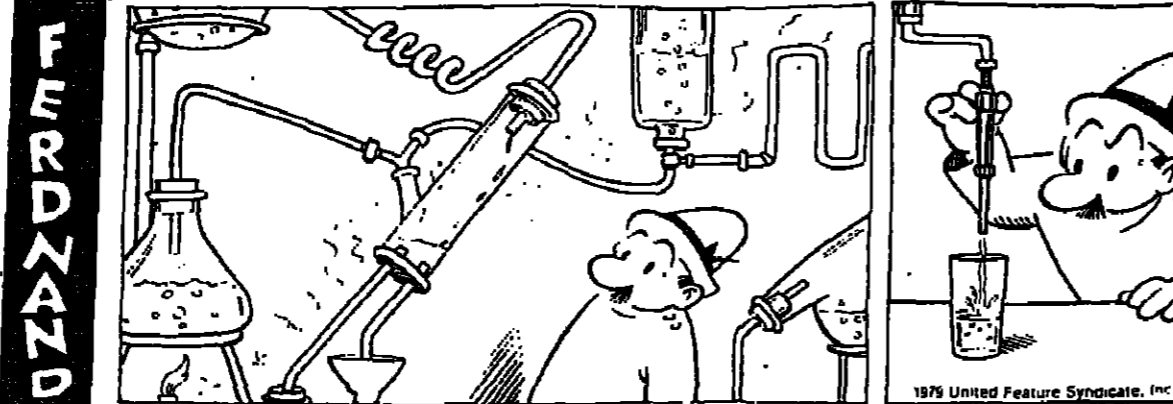
For me, life's much easier now that Atlantic markets Bakala schnitzel, Fillet Bakala and Bakala flakes.



Today Food is edited by Joanna Yehiel and Haim Shapiro.



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CLASSIFIEDS

DEADLINES: Jerusalem: Weekdays: 10 a.m. of day prior to publication. For Friday's paper: 6 p.m. on Wednesday. For Sunday's paper: 3 p.m. on Thursday. Tel Aviv and Haifa: Weekdays and Friday: 12 noon two days prior to publication. For Sunday's paper: 12 noon Thursday.

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ENTERTAINMENT

TELEVISION

EDUCATIONAL: 8.10 English 8, 8.30 Language and Communication 3-5, 8.50 English 8, 9.10 Math/Geometry 8, 9.40 Programme for kindergarten.

CINEMAS

JERUSALEM: 4, 7, 8: Edut: Rocky II; Edessa: Jambuck; Habraha: Kleinfeld Hotel; Kirj: Julia; Mitchell: The Champ; Orgli: The Prince Kid; Oriat: The Main Event; Ozma: The In-Laws; Semadar: An Ugly Woman, 7, 9; Beit: The Deer Hunter; Small Auditorium: Binyana Ha'ozma; Days of Heaven; Cinemas One: The Nine Lives of Fritz the Cat.

ON THE AIR

First Programme

7.07 Morning Concert - Boyce: Symphony No.1; Donizetti: Concerto for English Horn (Holliger); Schubert: Sonata for Violin & Piano in G Major, Op. 120.

2nd Programme

7.00 This Morning - news magazine 8.10 Good Morning - songs, chat 12.05 Productive Pace - programme for workers and employers

VOICE OF AMERICA

NEWS SHOWS: 12.59 kilohertz: 5-8 and 8-30 a.m. - Daily breakfast show with news, popular music and interviews.

ARMY

6.30 University on the Air - Dr. Uri Rapp discusses the role of games in behavioural sciences and traffic reports from police positions, features, transportation, quizzes, tours of the country.

MSA NEEDS: COMMUNICATIONS (RADIO-TELEPHONE-TELETYPE) CHIEF, ESTIMATOR, ARCHITECTURAL DRAFTSPERSON-GRAPHIC ARTISTS, TECHNICAL TRANSLATOR, CPM ANALYST, COST-SCHEDULE CONSTRUCTION ANALYSTS.

HEBREW: New classes: L1L, 1. Beginners (from ABC) at 6 p.m., 2. Intermediate (3-6 months' study), 3. Intermediate (6-9 months' study), 4. Graduates of Ulpalan, 5. Highly advanced students (spelling, newspaper convers., style).

TRAVEL INFORMATION: FLIGHTS: This schedule is subject to change without prior notice. DEPARTURES: 0600 EI Al 385 Rome, 0605 TWA 847 Athens, Rome, Washington.

Jerusalem Drama Workshop: Opening of following courses for adults and youth, during 1979/80 school year: Drama - improvisation, movement, voice, mask theatre.

South America via Frankfurt: With Lufthansa to 4 weekly flights to RIO de JANEIRO, 4 weekly flights to SAO PAULO, 3 weekly flights to BUENOS AIRES, 1 weekly flight to ASUNCION, MONTEVIDEO and SANTIAGO de CHILE.

Closure of Tel Aviv Bathing Beaches: The life-guard stations along the Tel Aviv bathing beaches will be closed as from Sunday, October 21, 1979, with the exception of the Bograshov, Gordon and Sheraton (west), where life-guard stations will be open from 8 a.m.-3 p.m.

TWO-IN-ONE CROSSWORD: CRYPTIC PUZZLE: 3 Come out of one's shell (5), 4 Fruit of which one man swallows many (5), 10 Chase the dog (5).

GENERAL ASSISTANCE: EMERGENCY PHARMACIES: Jerusalem: Central Bus Station, 234 Yafo, 520190; Tassis, Khan El Zeit, 282040. FIRST AID: Magen David Adom first aid centres are open from 8 a.m. to 7 a.m. Emergency home calls by doctors at fixed rates.

50% DISCOUNT on the daily rate. RENT-A-CAR. 134 Hayarkon St. Tel Aviv. Phone: 258222, Saturdays 822408.

HEBREW UNIVERSITY FORUM: Every Monday evening in English at 8 p.m. at the United Synagogue Centre. 2/4 Rehov Agron, Jerusalem.



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Soviets 'closing gates' because of dropouts

By JUDY SIEGEL Jerusalem Post Reporter The Soviets are using the high "dropout" rate of Russian Jews as an excuse to shut the emigration gates...

Nudelman's contention. Nudelman and three other Soviet immigration activists - Alexander Voronel, Victor Polsky and Yehuda Hart - met with Prime Minister Menahem Begin on Thursday to demand that he ask American Jewish leaders to stop HIAS and Joint Distribution Committee assistance to Soviet emigrants in Vienna and Rome...

Talking can be good for your health, Kupat Holim believes

Jerusalem Post Reporter TEL AVIV. - Kupat Holim has found that people can be talked into good health. In a pilot project involving about 50 people, Kupat Holim has found people who were "ruining their health" could develop healthful habits simply by convincing the subjects to follow a prescribed regimen...

"Only one person claimed he did not enjoy the experience," Kimhi claimed. There were considerably more women than men during the pilot project. "The survey was taken several weeks after the patients returned home. Most reported they were still keeping to the regimen," she said...

'Russian anti-Semitism has worsened'

By HYAM CORNEY Jerusalem Post Correspondent LONDON. - Leading lawyers from all over the world who gathered in London last week for the second legal seminar on "Soviet Jewry and the Rule of Law" concluded that the basic situation in the Soviet Union has worsened since the first conference five years ago.

Lawyers from the U.S., Latin America, Australia, Europe and Israel participated. Israel's representatives were Supreme Court Justice Haim Cohn and Professor Yoram Dinstein. Sponsors included Arthur Goldberg, a former justice of the U.S. Supreme Court and former U.S. ambassador to the UN.

"Inexcusable" the fact that there was not a single Jewish school in the Soviet Union. They called on the Soviet government to comply with its own laws and to implement international law by enabling Soviet Jews to enjoy without interference their cultural rights and to maintain cultural ties with fellow Jews in other countries.

Flour, pitta cost more Jerusalem Post Reporter The prices of wheat, soya beans, bran and feed went up by an average of 30 per cent at midnight. The immediate effect is that flour, semolina and pitta will all cost more from today. But conventional types of bread will not increase in price because the government subsidy will be increased.

Israel World Cup eleven certain to join Europeans

By PAUL KOHN Post Sports Reporter TEL AVIV. - Israel appeared certain to be brought into a European soccer group of the World Cup qualifying matches this week, after an expected unanimous rejection by the Central and North American members of the FIFA proposal that Israel play in a group with Mexico, U.S. and Canada.

play Israel in World Cup qualifiers "for economic reasons." The U.S. Soccer Association is due to meet this week to take an official stand; the Mexicans have already indicated opposition.

TEL AVIV STOCK MARKET REVIEW

Leumi reopens, shares rally

By JOSEPH MORGENSTERN Post Finance Reporter TEL AVIV. - The reopening of Bank Leumi caused a wild end-of-the-week rally in the share market last week. On Thursday orders for shares poured in from all over the country. By the end of the day all previous turnover records had been far exceeded as no less than IL87m. worth of bonds and shares changed hands.

shares climbed by nearly 10 per cent. Insurance issues averaged gains of about 2 per cent by the end of the week. In the real estate and land development group Mehadrin was an 11 per cent winner but Rasoco ordinary shares, in spite of a "buyers only" situation last Thursday, still showed up with a weekly loss of 8 per cent.

EHRlich

(Continued from page 1) Ehrlich's position was to be that the party did not give him the finance portfolio, so it could not take it away. This is up to the prime minister. So he was to ask the Central Committee today merely to express its confidence in him as party leader and one of its representatives in the cabinet - a demand described by some opponents as "meaningless."

Teachers to strike if pay not paid

By ALAN ELSNER Jerusalem Post Reporter TEL AVIV. - Two days after it had postponed for three weeks work sanctions in support of a pay claim, the executive of the Histadrut Teachers Union voted on Friday to strike if October salaries are not paid by November 1.

finance department are themselves implementing sanctions. Shalom Levin, general secretary of the Teachers Union, said that many teachers have received only part of their salaries while others have still not been paid.

Navon wants straight talk on inflation

TEL AVIV (Itim). - President Yitzhak Navon on Friday called on the government to tell the nation what exactly lies ahead in the battle against inflation by putting forth a detailed plan, including timetables, descriptions of steps to be taken and goals.

he went on, but the public cannot be educated on them alone, as any schoolteacher knows. The president called on cabinet ministers to set a better example, since "all eyes are trained on them."

Dan loses appeal on fare cards

TEL AVIV (Itim). - The Dan bus cooperative had no right to limit the use of "old" multiple-trip tickets (kartikot) to one week when fares were raised last December, the district court ruled last week.

The court rejected Dan's appeal against the judgement of the magistrate's court, and ordered the cooperative to pay court costs and lawyers' fees amounting to IL6,009.

Customs man took bribe, police say

TEL AVIV (Itim). - A senior customs official was remanded in police custody for eight days by a magistrate here on Friday, on suspicion that he accepted a walk-to-wall carpet as a bribe.

Zulfan Biro, 56, head of the vehicle customs unit in Tel Aviv-Jaffa, allegedly accepted a living-room carpet for reducing the assessment of an imported car by IL30,000.

Port labour leader to 'play it cool'

By YITZHAK OKED Jerusalem Post Reporter SHEDOD. - Controversial port workers labour leader Yehoshua Peretz said last week that he plans to let the Histadrut fight against his suspension from work by the port management, rather than take any action himself.

Peretz had been barred from serving on works committees when he was convicted four years ago, and jailed, for closing the port after a border policeman at the gate demanded that Peretz identify himself before entering.

'60 Minutes' here to film Weizman

By MICHAEL YUDELMAN Jerusalem Post Reporter TEL AVIV. - Mike Wallace, one of the four broadcast journalists of the popular American television programme "60 Minutes," arrived in Israel last week to interview Defence Minister Ezer Weizman and film a story on the Israel defence industry for his programme.

Wallace, who has been to Israel many times, said yesterday that he found Weizman "fascinating." He said he was permitted to film here on the condition that his material be submitted to the censor before broadcast.

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Table with 3 columns: Item, Former Price, Reduced Price. Rows include Receiver, Speakers, Turntables, Cassettes, Tape Deck, Music Center, Tape Recorders, Decks.

How does it sound to you? Akai Electronics Ltd., Tel Aviv, 70 Hamasger St., Tel. 330594, and at quality sound shops.



Kurd rebels take over northwest Iran town

TEHERAN. — Kurdish rebels were in control of most of the city of Mahabad in northwest Iran last night after heavy fighting in which they destroyed government tanks and captured the radio station, local residents said.



Former MK Arie Elav (left) and Palestine Liberation Organization member Issam Sartawi shake hands in Vienna after both received the Bruno Kreisky Foundation Award for Human Rights on Friday.

Carter evokes 'spirit of JFK'

BOSTON (AP). — Evoking the spirit of John F. Kennedy to meet the challenges of the 1980s, President Jimmy Carter yesterday dedicated the late president's library.

Three Mile Island panel advises plant moratorium

NEW YORK (AP). — A U.S. presidential commission investigating the accident at Three Mile Island in Pennsylvania has voted to recommend that no new nuclear power plants be built until the commission's safety guidelines are adopted.

Rioting spreads in S. Korea

MASAN, South Korea (UPI). — Masan, wracked by two days of student rioting, was placed under the garrison command law yesterday allowing provincial authorities to mobilize troops to maintain order in a step just short of martial law.

Ecevit won't form new gov't

ANKARA (Reuters). — Turkish Premier Bulent Ecevit, head of a caretaker administration after resigning last week, declined President Fahri Koruturk's request on Friday to form a new government.

Train-bus crashes kill 27 in Egypt, 18 in France

CAIRO. — Twenty-seven persons were killed over the weekend in a train-bus collision in Egypt. In a similar accident in France, 18 persons died. Thirty-two persons also were injured yesterday when a train hit a bus in western Cairo.

71 dead or missing in Japanese typhoon

NEMURO, Japan (Reuters). — Seventy-one people were dead or missing yesterday after powerful typhoon Tip hit Japan.

Singh sacks finance chief

NEW DELHI (AP). — Prime Minister Charan Singh ousted Finance Minister H.N. Bahuguna from India's caretaker government Friday night, ending a three-month tussle between long-time political rivals.

EEC official to Egypt

BRUSSELS (AP). — European Commission President Roy Jenkins will visit Egypt October 25 and 26, a commission spokesman said on Friday.

Five Polish fans defect from football tour

HANOVER, West Germany (Reuters). — Five Polish football fans returning home from a match in Holland slipped away from officials and applied for political asylum in West Germany, a government spokesman said here on Friday.

Arabs to push U.S. contributions to John Connally

HOUSTON, Texas (AP). — The head of an Arab-American group says Arabs will pressure Americans to contribute to the Republican Party U.S. presidential nomination campaign of John Connally.

Hua to Bonn after 'success' in Paris

BONN. — Chinese Premier Hua Guofeng today arrives in West Germany on the second leg of his West European tour, after a trip to France which the official Chinese news agency yesterday described as a success.

The Brazilian Embassy announces new telephone numbers: As of October 19, 1979 our new telephone numbers are: Embassy of Brazil: 03-219292, 03-219293, 03-219294.

Portuguese PM to Iraq

LISBON (Reuters). — Portuguese Prime Minister Maria de Lourdes Pintasilgo told the independent weekly "Expresso" yesterday that she had been officially invited to visit Iraq in December.

NY blacks protest anti-PLO stand

NEW YORK (JTA). — More than 15 blacks took over the offices of the National Urban League here last Thursday and staged a six-hour sit-in to protest league president Vernon Jordan's criticism of the meetings black leaders held with the Palestine Liberation Organization.

Kissinger sees Pope

ROME (Reuters). — Former American secretary of state Henry Kissinger arrived yesterday on a private one-day visit and had discussions with Pope John Paul and Italian Premier Francesco Cossiga.

State of Israel MINISTRY OF HOUSING AND BUILDING TIPS FOR FLAT BUYERS Presented by the Registrar of Contractors. 1. Make certain that the contractor from whom you are purchasing your flat is listed in the Register of Contractors together with his appropriate financial classification.

THIS WEEK AT HA'ARETZ MUSEUM Museum Centre — Ramat Aviv Tel. 415244 EXHIBITIONS CERAMICS MUSEUM — Plaiting in Clay — Rina Peleg, Israel in its Land — From Settlement to Monarchy, finds from Institute of Archaeology Tel Aviv University, excavations. GLASS MUSEUM — Kniton — a first century glassmaker. Ancient Jewelry from the Museum's Collection. MUSEUM OF ETHNOGRAPHY AND FOLKLORE — Norwegian Stave Churches — Wooden Churches — photographs from KADMAN NUMISMATIC MUSEUM — Ptolemaic Coin Hoard from Tel Michal. Coins of Roman Alexandria. ISRAELI THEATRE MUSEUM, 3 Melchett St., Tel Aviv — History of World Jewish Theatre from beginnings to present time.

JERUSALEM SYMPHONY ORCHESTRA GARY BERTINI CHIEF CONDUCTOR AND MUSICAL DIRECTOR

Television Concert No. 1 Conductor: Gary Bertini Soloist: David Bar-Ilan, Piano with the participation of the Jerusalem Music Academy Choir. Program: Ben-Haim: "Sweet Psalmist of Israel" Schumann: Concerto in A-Minor for Piano and Orchestra Bartok: "The Miraculous Mandarin" (complete version!) At Binyanei Ha'ooma, Jerusalem, Tuesday, Oct. 23, 1979, 8.15 p.m. (broadcast live on radio and television). At 7.30 p.m. Pincus Hall: "Before the Concert," Dr. Yehosh Hirschberg will discuss the programme. Entrance only to those attending the concert. Megiddo Regional Auditorium, near Ein Hashofet (in collaboration with Oranot La'am — Concert Series), Wednesday, Oct. 24, 1979, 9.00 p.m. (Subscribers Concert No. 1). Tickets at the Jerusalem Theatre (Tel. 661167), at all ticket agencies in town, and the Binyanei Ha'ooma box office on the evening of the concert. Ein Hashofet — at the Megiddo Regional Council.

THE ISRAELI PHILHARMONIC ORCHESTRA Subscribers to series 2, 3 and 4 in Tel Aviv Please note change of dates! Other Series — no change TEL AVIV Mann Auditorium, 8.30 p.m. SUBSCRIPTION CONCERT No. 2 OKKO KAMU conductor JOSEPH KALICHSTEIN piano Programme: Nielsen: Overture to "Maskerade" Beethoven: Piano Concerto No. 8 Sibelius: Symphony No. 1 Series 1: Wednesday, 24.10.79 Series 2: Saturday, 27.10.79 Series 3: Sunday, 28.10.79 Series 4: Monday, 29.10.79

MUSEUM OF HISTORY OF TEL AVIV YAFU, 27 Bialik St., Tel Aviv Years of Innocence photographs by Simon Korbman of Tel Aviv during 1920s and 1930s. LASKY PLANETARIUM Demonstrations (in Hebrew) daily at: 10.00, 11.00, 12.00 EXHIBIT OF THE MONTH — MUSEUM OF HISTORY OF TEL AVIV YAFU, 27 Bialik St., Tel Aviv Two models of the Gilutz family house at Ahuzat Bayit.

EVENTS Sat. Museum of History of Tel Aviv-Yafo 27.10 Guided tour of Museum by Mrs. Michaela Veohler 11.00 Participants meet at the entrance — Admission free. SHABBAT AT MUSEUM CENTRE — RAMAT AVIV Sat. Kadman Numismatic Museum 27.10 Guided tour of Museum by Mrs. Carmela Halberstadt. 11.00 Participants meet at the entrance — Admission free. Guided tours of Glass and Ceramics Museums will be held on every Saturday at 10.30 a.m. Participants meet at the entrance of Glass Museum — Admission free. \* Wed. 24.10.79 at 7 p.m. General Meeting of the "Friends of Ha'aretz Museum" at Kadman Numismatic Museum — Ramat Aviv.

INCREASE IN NATIONAL INSURANCE PENSIONS Pensions payable by the National Insurance Institute were increased during October, 1979. Following are the pension sums from October, 1979 (IL per month):

Family size	Old age and survivors' allotments*	Old age and survivors' allotments, Work disability and dependants' allotments, incl. social betterment and food payments	General total disability (100%) allotment
Single	1,755	2,855	3,355
Couple	2,833	5,035	5,035
Single + child	2,204	4,654	4,654
Single + 2 children	2,658	5,235	5,235
Couple + child	3,122	5,708	5,708
Couple + 2 children	3,737	6,380	6,380
Widow aged 49-50	1,317	2,855	

Living expenses for orphan studying at post-elementary school — IL885 per month.

\* Sums in this column do not include seniority pay nor the addition for deferred allotment.

Following are children's allotments from October, 1979 (IL per month):

No. of Children	Family allotment	Family allotment with additional arm's service allotment
1	472*	472*
2	944	944
3	1,366	1,366
4	1,788	1,788
5	2,210	2,210
6	2,632	2,632
Each additional child	590	

Allotment point value in October, 1979.

- Maximum maternity payments: IL547.50 per day
- Maximum work accident payments: IL547.50 per day
- Maximum work disability payments: IL1,425 per month
- Maximum reserves compensation: IL1,300 per month (IL750 per day)
- Minimum reserves compensation: IL1,650 per month (IL100 per day)



# South African 'white hope' faces U.S. black in bid for Ali's crown

PRETORIA (UPI). — More than 80,000 South Africans, the biggest crowd in 30 years of boxing history, flocked towards Loftus Versveld Stadium yesterday to see if local white hope Gerrit Coetzee could topple big John Tate and take the WBA world heavyweight title out of American hands for the first time in 10 years.

The fight for the crown vacated by Muhammad Ali was expected to attract a world-wide audience of 800 million.

The fans began flocking to the stadium more than eight hours before the big night-time fight was to begin. The fight was slated to begin at 11:30 p.m. Israel time.

and African witch-doctors. But the computer, which was made in the U.S., disappointed them. It picked fellow-American Tate as the winner.

For white South Africans, the bout was not only a fight for world supremacy in boxing, but an expression of the nation's patriotic fervor.

"Whatever happens, a great new era for all South Africans seems at hand," the Rand Daily Mail said. "The walls of isolation have been breached."

So has the colour bar in the stadium. For when the two 24-year-old title contenders enter the ring they will be watched by a multi-racial crowd equally sharing the stands, toilets and eating facilities for the first time in Loftus Versveld's history.

Tate, of Knoxville, Tennessee, and Coetzee, will share a purse of only some \$600,000, modest in these days of million-dollar payouts. But the winner will go on to the riches world-ranked fighters now command.

The fight is regarded by experts as

a struggle between the flashing fists and fast footwork of Coetzee and the solid body punching of the black American.

Perhaps surprisingly the title bout has not become a black-white confrontation, taking place in this apartheid society. The fight has been denounced by black activists in both the U.S. and South Africa but neither man has allowed himself to be dragged into race arguments.

Coetzee has said that if he wins he will use the title as a pulpit to support integrated sport.

Police said the bout would produce another record — the largest traffic jam in Africa's history.

More than 1,000 policemen alone were pressed into duty to handle security in the stadium. They banned all liquor sales and set up metal detectors to prevent spectators from entering with guns or knives.

The moves reflected an overriding fear that the crowd could go berserk either out of joy or anger when one of the two in the ring raises his arms in victory.



Tel Aviv Maccabi's new U.S. reinforcement Earl Williams displays his hustling form as he makes an easy lay-up against Dynamo Bucharest during Thursday night's game in Tel Aviv. Maccabi won, 87-69. (Alex Susskind)

# TA Macs crush Netanya, J'lem finally wins

By PAUL KOHN  
Post Sports Reporter

TEL AVIV. — Tel Aviv Maccabi bounced back from a 1-4 defeat last week to score a smashing 4:1 away win over Netanya Maccabi yesterday. The victory lifted the league champions into third place, one point behind leaders Tel Aviv Hapoel and Kfar Sava Hapoel.

Tel Aviv Hapoel beat Bnei Yehuda, playing without the controversial Ehud Ben-Tovim, by 2:0 with two first half goals and Kfar Sava Hapoel pipped Beersheba Hapoel by 1:0 in the Sharon town.

Jerusalem Betar notched its first win of the season following three drawn games, with an impressive 3:1 trouncing of Ramat Gan Hakoah. Uri Malmillian played his first game of the season for the winners and he made all the difference between the sides.

Petah Tikva Hapoel scored a last minute equalizer in the 2:2 draw away against Tel Aviv Shimshon. Both goals in the 1:1 draw between Tel Aviv Betar and Jaffa Maccabi were scored from the penalty spot, and Mordechai Spiegler, the new manager of Haifa Hapoel, was quite happy with his team's winning an away point in the 0:0 draw at Ramat Amidar.

The two leading teams in the second division, Acre Hapoel and Beit Shean Hapoel, both scored 1:0 away wins and continue to set the pace. Acre Hapoel won with an 88th minute goal by Shlomo Zafran in Rishon LeZion. But Beit Shean clinched the result after half and hour against Herzliya Hapoel. Jerusalem Hapoel again notched a 1:0 home win, this time at the expense of Tirat Hacarmel and have now moved into third place. Yoram Eker scored the winner in the 68th minute.

The 10,000 fans had a lot to cheer about early in the game, with the home team starting in lightning fashion. In the 4th minute, Oded Machness put Netanya Maccabi into the lead and Netanya forwards missed two other glorious scoring

chances. They proved to be expensive misses. Netanya held onto their 1:0 lead throughout the first half and until the 56th minute.

With the change of ends, the tide turned completely and Tel Aviv Maccabi gave a champions' display of football. In the 50th minute, Avi Yerushalmi headed the Tel Aviv equalizer. Avi Levy scored two quick goals for Tel Aviv in the 70th and 72nd minutes and Benny Tabak clinched the 4:1 result in the last minute, with a splendid solo run that took him around the Netanya defence and goalkeeper Yitzhak Visoker.

At the YMCA ground in Jerusalem the home crowd was also on its feet from the start, when already in the first minute Yosef Avrahami gave Betar the lead after fixing onto an Uri Malmillian pass. In the 19th minute Danny Neuman put the home side two goals up after a neat combination with Avrahami and Malmillian.

Malmillian scored from the penalty spot in the 51st minute, after he was brought down by a Hakoah defender. Giora Spiegel scored his fourth goal of the season for Hakoah to make it 3:1 with a cracking shot from 16 metres.

At Bloomfield stadium, 8,000 fans saw Tel Aviv Hapoel give a sparkling display of teamwork in the first half against Bnei Yehuda. Rifat Turk opened the scoring after 13 minutes and Shabtay Levy made it 2:0 in the 41st minute.

At the Kahtesh ground in Givatayim, Shimshon was clearly on top in the first half and should have led by at least three goals at half-time. But they went to the dressing rooms with only a 1:0 lead with a goal by Eli Cohen in the 34th minute. In the second half, Petah Tikva Hapoel launched non-stop attacks on the Shimshon goal. Victor Nimni equalized in the 56th minute but within two minutes Gideon Daxiti put Shimshon ahead with a shot from

18 metres. Petah Tikva Hapoel pressure continued and in the last minute Mordechai Bachar deservedly levelled the score.

**Results**

**National League**

Netanya Maccabi 1 Tel Aviv Maccabi 4; Jerusalem Betar 3 Hakoah 1; Kfar Sava Hapoel 1 Beersheba Hapoel 0; Shimshon 2 Petah Tikva Hapoel 2; Tel Aviv Betar 1 Jaffa Maccabi 1; Petah Tikva Maccabi 1 Yehud Hapoel 0; Ramat Amidar Maccabi 0 Haifa Hapoel 0; Tel Aviv Hapoel 2 Bnei Yehuda 0.

**Second Division**

Rishon LeZion Hapoel 0 Acre Hapoel 1; Haifa Maccabi 2 Bat Yam Hapoel 1; Ramat Gan Hapoel 1 Herzliya Maccabi 0; Lod Hapoel 0 Hadera Hapoel 0; Tiberias Hapoel 0 Upper Nazareth 0; Herzliya Hapoel 0 Beit Shean Hapoel 1; Holon Hapoel 3 Beit Shמש Hapoel 1; Jerusalem Hapoel 1 Tirat Hacarmel Hapoel 0.

**Standings**

**National League**

Team	W	D	L	G	Pts.
T. A. Hapoel	3	1	0	6:0	7
K. Sava Hapoel	3	1	0	4:0	7
T. A. Maccabi	3	0	1	10:8	6
Netanya Mac.	2	1	1	5:5	5
Shimshon	2	1	1	6:4	5
Jerusalem	1	3	0	6:4	5
Tel Aviv Betar	1	2	1	6:4	4
Yehud Hapoel	1	2	1	1:1	4
Hakoah	2	0	2	8:12	4
R. Amidar	1	1	2	2:3	3
Jaffa Maccabi	0	2	2	1:3	2
Bnei Yehuda	1	0	3	2:5	2
P. T. Hapoel	0	2	2	8:8	2
Haifa Hapoel	0	2	2	2:8	2
Beersheba	0	1	3	4:7	1

**Second Division**

Team	W	D	L	G	Pts.
Acre	4	2	0	10:3	10
Beit Shean	4	2	0	8:1	10
Jerusalem	2	1	1	6:5	5
Ramat Gan	2	1	1	5:4	5
Lod Hapoel	2	1	1	5:5	5
Nazareth	2	1	1	5:5	5
Rishon	1	4	1	4:3	6
Rishon	3	0	3	4:4	6
Beit Shמש	2	2	2	7:6	6
Hadera	1	3	2	4:5	5
Herzliya H.	1	3	2	3:5	5
Tiberias	1	3	2	4:6	5
Haifa	2	0	4	5:7	4
Herzliya M.	1	2	3	2:4	4
Tirat Hacarmel	0	3	3	3:8	3
Bat Yam	0	3	3	5:8	3

# Local hockey stars trounce RN sailors

By JACK LEON  
Post Sports Reporter

TEL AVIV. — The Israel men's field hockey team yesterday achieved a well-earned 3:1 victory over a combined XI from the visiting British Royal Navy frigates HMS Ajax and HMS Scylla at the Tel Aviv University sports stadium.

The two vessels are leading contenders for next year's 18th annual RN "mids-ships" hockey championship, now being contested by more than 40 ships. The current title holder is the submarine HMS Courageous, which Israel beat in Tel Aviv last June, prior to a defeat by Royal Air Force Cyprus a fortnight ago.

The hosts, led with skill by their coach and inside-left Adrian Cowell, combined well in both defence and

attack, as they dominated the exchanges throughout.

Leon Lipworth, who with his fellow half-back Martin Trope was in sparkling form, scored two of Israel's goals from penalty corners. The third came from centre-forward James Gordon, when he fastened on a shot from in-form winger Dov Moss that hit the crossbar.

Trailing 0-2 midway through the second half, Scylla's captain centre-forward Jake Backus pulled one back for the RN team, cracking in a rebound from goalkeeper Raymond Raymond. Alan Brown made some heroic saves for the sailors, led with panache by winger Bob Clark. John Chew and David Fry also showed up particularly well in the visitors' hard-pressed defence. Referees were Gilda Beracha and George Dunbar.

# Sherr joins top world tennis pros

By JACK LEON  
Post Sports Reporter

TEL AVIV. — Ilan Sherr has become the third Israeli to appear in the ATP (Association of Tennis Professionals) world singles rankings, joining Shlomo Glickstein and Steve Krulovitz in the prestigious list covering the past year on the pro circuit.

Sherr was ranked 491 among the more than 1,000 players listed in the October 5 issue of "International Tennis Weekly," the official publication of the ATP. He has a total of four computer points from three tournaments.

Israel's No. 2 racket Krulovitz, a longtime competitor on the circuit, is now ranked 128th. Local champion Glickstein is currently in 225th place, after just one year of pro tennis. Krulovitz has 81 points from 14 tournaments; Glickstein 32 from five meets.

Haim Arlosoroff, who shares the local No. 3 ranking with Sherr, is also due to join the list in about 480th position, by virtue of reaching the second round of the Israel Tennis Centre's \$50,000 ATP tournament at Ramat Hasharon earlier this month.

Glickstein collected eight points at the ATP meet here, having been edged out 7-5, 6-7, 7-6 in his quarter-final against No. 2 seed Tom Okker of Holland, who went on to win the singles. Had the Israeli champion defeated Okker, he would have earned a minimum of another 15 points and a big jump up the rankings.

Okker, a former Maccabiah winner, is in 42nd place in the new world table, with 236 points from 18 meets.

# Forest pushes United aside

LONDON (Reuters). — Nottingham Forest, crushing Bolton Wanderers 5-2, yesterday displaced Manchester United from the top of the table in the seccas struggle for English Football League first division supremacy.

Trevor Francis, playing in midfield for Forest got one of his team's goals and the others came from Larry Lloyd, Tony Woodcock, John Robertson (penalty) and Viv Anderson.

Manchester United always looked superior to bottom-of-the-table club Ipswich Town, but after missing a first-half penalty it was not until the 68th minute that they got the only goal of the match, scored by Ashley Grimes.

Forest and United both have 17 points, but Forest lead with a better goal record.

With the next seven clubs in the table all falling to win, Forest and United opened up a three-point lead.

**Results**

**Division One**

Arsenal	0	Stoke	0
Coventry	1	Sheff Wed	1
Crystal Palace	1	Bristol	1
Derby	1	Aston Villa	2
Leds	2	Tottenham	3
Liverpool	2	Everton	2
Manchester U.	1	Ipswich	0
Middlesbrough	1	Wolverhampton	0
Norwich	2	Manchester C.	2
Nottingham	3	Bolton	2
Nottingham	1	Southampton	0

**Standings**

Team	GP	W	D	L	GF	GA	Pts.
Nottingham	12	7	3	2	23	12	17
Manchester U.	12	7	3	2	18	8	17
Crystal	12	4	6	2	18	13	14
Wolverhampton	11	6	2	3	17	12	14
Liverpool	11	4	5	2	19	10	13
Norwich	12	5	3	4	21	18	13
Southampton	12	5	3	4	18	13	13
Middlesbrough	12	5	3	4	12	9	13
Manchester C.	12	5	3	4	15	13	13
Coventry	12	6	2	4	18	22	12
Tottenham	12	5	3	4	17	23	13
Arsenal	12	6	3	3	18	10	12
Bristol	12	3	6	3	11	13	12
W. Bromwich	12	3	5	4	16	15	11
Aston	11	5	3	3	10	11	11
Leds	11	3	3	5	12	10	10
Everton	11	3	4	4	18	10	10
Stoke	12	2	5	5	13	19	9
Derby	12	3	2	7	9	17	8
Bolton	12	1	6	5	10	21	8
Brighton	11	2	6	3	12	18	7
Ipswich	12	3	1	8	11	19	7

**BRIDGE.** — The U.S. defeated Italy in the final of the world contract bridge championship at Rio de Janeiro to retain the world championship.

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An Rath Editor and Managing Director

THE JERUSALEM POST

Erwin Frankel Editor

Founded in 1932 by the late GERSHON AGRON, who was Editor until 1955... EDITORIAL OFFICES AND ADMINISTRATION The Jerusalem Post Building...

Dayan's prodding stick

ONCE AGAIN, Mr. Dayan has tried to generate new thinking and fresh decisions in a sclerotic Cabinet by speaking out. Little wonder that some of his ministerial colleagues, whose refuge is routine, are irritated.

In a television interview Friday night that was preceded by various meetings with newsmen, the Foreign Minister said what no one has admitted clearly thus far — that there is a standstill or deadlock on the issue of the West Bank and Gaza which is a danger to Israel and that Israel should take the initiative for change.

The autonomy negotiations underway with Egypt and the U.S. he dismissed as dealing only with formal and institutional matters. The real question, he said rightly, is to determine the concrete future relations between Israel and the residents of the West Bank and Gaza, and this requires talking to the Palestinians. That this should seem a fresh idea only exposes the political and intellectual poverty which has dominated the Cabinet's actions in the last few months.

But Mr. Dayan broke conceptual barriers when he suggested further that the Military Government should be wholly replaced by a civilian administration, with responsibility for law and order vested in a regular civilian police force.

He assumes, perhaps rightly, that the process of discussing the future of the West Bank and Gaza with local leaders themselves, rather than simply with American and Egyptian diplomats, coupled with devolution of administrative responsibility upon the inhabitants of the areas, will bring them into the Camp David peace framework from which they have held back until now. For it is their future that is at stake.

Moreover, Mr. Dayan has made it plain that while Israel should continue to settle in certain areas of Gaza and the West Bank in order to provide the anchor for army bases that must be kept there, such settlement should not come at the expense of the local population and the lands it owns or cultivates.

By stating what Israel should do, Mr. Dayan by implication has criticized the Government for what it has done in the area of settlement and for what it has failed to do in the area of policy.

Most sober-minded Israelis will no doubt find themselves in agreement with Dayan's remarks. They will only wonder why, by his presence, he chooses to prop up a Cabinet with which he is so at odds.

Presumably, the Foreign Minister still has hopes of instilling some kind of life and sensible direction into the Cabinet's policies by jolting it with public statements.

The reality, however, appears to be a Cabinet whose only priority is survival. For such a Cabinet new ideas and new departures loom as a threat, not a promise.

In any case, Mr. Dayan's proposals will now join the proposals for a Cabinet reshuffle in becoming a test to determine whether there is any life left.

No match for the professionals

Compared to the morally driven, ideologically oriented Israeli politicians, the Arabs are masters of Realpolitik, writes MOSHE SHARON.

ONE MAY criticize the government, one may have one's opinions as to how the affairs of the state should be managed, but one cannot say that Israel is governed, or has been governed, by a bunch of fools.

Why, then, does Israel's foreign policy look the way it does? Why is each new event on the international scene worse than the last as far as Israel is concerned?

A few days ago the word came from Washington that Republican presidential hopeful John Connally had unveiled his formula for a Middle East settlement. His plan, which includes the predictable line about guaranteeing the security of Israel, is simple: "The Arabs must... forsake the oil weapon in return for Israel's withdrawal from the occupied territories." In other words, Israel has to pay for the lowering of oil prices and regular flow of this vital substance to the U.S.

The meaning of Connally's "plan" is that the Arabs have succeeded in penetrating the hitherto impenetrable wall of moral values that influenced American political attitudes towards Israel. In Europe this wall has never been impenetrable, and the Arabs long ago succeeded in convincing most of the West European countries, West Germany included, that Israel is an impediment to European industrial development.

THE LIST of Arab successes is a long and impressive one. An Arab terrorist organization that kills Israeli athletes, breaks into Israeli schools and hotels and kills children, and defenceless civilians, murderously assaults peaceful

passengers in buses, airports and aeroplanes, is accepted as a respectable member of the world community.

Its bloodthirstiness has been given full legitimacy not only by the UN but also by about 100 countries, some of which have been regarded as bastions of moral values.

Armchair liberals and sophisticated politicians describe its cold-blooded murders as a form of "political struggle." And no less a figure than the president of the U.S. elevated these mercenary murderers by comparing them to the saintly civil rights fighters in his own country.

Moreover, the Arabs have succeeded in sowing doubts about the Holocaust, or at least propagating successfully the idea that the Arabs have had to pay for the crime committed against the Jews by the Western world. By hammering in this idea they have managed to blur a fact which every Christian, including Andrew Young, has always known, that the Jews and Palestine are attached to each other through divine providence.

This knowledge played a considerable role in modern anti-Semitism, being expressed in the cry "Jews go to Palestine."

By combining a clever policy, which we shall presently discuss, and a psychological war, in which oil is the determining factor, the Arabs

have almost reversed this famous anti-Semitic slogan to "Jews get out of Palestine (and let Arab oil flow)."

TO THE LIST of Arab successes one should add the peace treaty with Egypt. Besides the material gains for Egypt and indirectly for the Arab world in general in the event of another war with Israel, there is the overall political gain on the international scene. Overnight, the belligerent Arabs who waged four wars against Israel, the Egyptians who spearheaded Arab violence against the Jewish state, have become the great lovers of peace. President Sadat is a blameless hero in world opinion; one of the righteous who cannot make a mistake. Any demand he makes is "reasonable," while Israel (which, since the moment of its birth, has not stopped calling for peace, and which has already taken great risks in signing the treaty with Egypt) is depicted as "stubborn," "unreasonable," "expansionist," "a threat to peace."

Israel is asked to return to the 1967 borders, which are extremely difficult to defend, despite the fact that its deadly enemies have never even considered changing the wording of their "covenant," in which the destruction of Israel is a binding principle of faith.

One could go on listing the Arab successes, not only in international politics but inside Israel (for instance on Israeli Jewish public opinion).

There have always been Israeli journalists, politicians, statesmen and academics with a ready explanation for almost any pronouncement by an Arab leader. Some belligerent, outrageously anti-Jewish declarations were dismissed as "Arab rhetoric," for "internal consumption," made "because of difficulties in the inter-Arab relations," or simply because so and so "must say so or else..." A considerable amount of Talmudic argumentation, which could adduce 150 reasons in proof of practically any hypothesis, has gone into these and similar explanations.

WHY IS this the case? Are the Arabs such political wizards? The truth is that the Arabs are not political wizards; and the Israeli leaders are not fools.

There are important objective elements that make the Arab task much easier. First, there is the world's need for oil, combined with its unexplained hesitation to use its power to ensure a regular flow. Second, the Christian world wishes to forget the Holocaust. Thirty years after the extermination of one-third of the Jewish nation before the eyes of the so-called civilized world, this world does not want to be reminded of that crime or to go on feeling indebted to the Jews.

Unfortunately, however, one may also blame the political thinking of the Israeli leadership for the political successes of the Arabs.

For nineteen hundred years, the Jewish people had to learn to survive in extremely hostile environments. It developed the political tools of a people in a diaspora, in which moral arguments and intercession had to be used for lack of power. This diaspora mentality continued to exist in the state of Israel. Although Jewish independence was re-established, and backed by a formidable military power, the method of political thinking remained that of the diaspora.

In a world of hard politics, Israeli leadership has not learned that ideological considerations and moral arguments have no relevance and should not be brought into political practice. Whatever remained of moral or pseudo-moral considerations in practical politics disappeared after World War II. The current American European values are pragmatism, Realpolitik, empiricism.

In such a world of power and double standards, the political terminology of the Israeli leadership is anachronistic; it is translated into political anomalies. How else can one explain why it was an Israeli leader who suggested "autonomy" to the Arabs in Judea, Samaria and the Gaza Strip under the slogan of "living together"?

There is no need for intensive research in order to prove that there is no such "living together" anywhere in the world, certainly not in the Middle East, where one talks in terms of ruling or being ruled. Coexistence is possible, but only after defining exactly who is the hammer and who is the nail. But here again the Israeli

leadership, whether government or opposition, binds itself with the morally, humanistically charged maxim: We do not want to govern totally idealistic thinking. Israeli leaders and intellectuals believe that such incompatibilities are possible in real politics.

COMPARED TO the morally driven, ideologically oriented Israeli politicians, the Arabs are masters of the political profession. Politics is almost second nature to the Arabs.

In their earliest tribal societies the Arabs perfected the art of politics. Inter-tribal relations in times of war, as well as in times of peace, sharpened their political talents. And after the Islamic Empire was established, the society and the ruling institutions were full of political activity, in which there was never a place for objective considerations of right and wrong. Lying and cheating were always regarded as legitimate tools in war as well as in non-war politics. They went so far as to establish the legal principle that treaties could — and sometimes even should — be broken. The political aspects of life in the Islamic state and Arab society were so dominant that anyone who reads the classical Arab chronicles can hardly find information on anything except political dramas in the various parts of the Islamic world.

With at least 1,500 years of political experience behind them, in which the art of statesmanship was brought to perfection, the Arabs developed political tools which, on the whole, they use with great dexterity. Their political practice is based on three principles: First, there are no means which should be discarded on moral grounds if they can help attain the required goal; second, the secret of political success is patience; and third, always demand and never offer.

In the case of negotiations, where the rules of the game are known to all the sides, the outcome is usually a compromise of some kind.

However, in the present situation, the rules of the game are totally alien to Israeli's political leaders, who still need to free themselves from their ideological considerations and moral impediments.

"I'd rather be a hammer than a nail," goes the American song. Israel's political leadership still prefers to be the nail.

The author is a lecturer on the history of Islamic politics at the Bar Ilan and Hebrew Universities.

READERS' LETTERS

THE SIN OF DIVISIVENESS

To the Editor of The Jerusalem Post

Sir, — I read with interest the advertisement in your paper of September 28, signed by Mr. Jacob Stein, past President of the United Synagogue of America, and entitled "A letter to the Chief Rabbis of Jerusalem." In this letter, Mr. Stein suggests that the Chief Rabbis repent for the "sin of divisiveness" because they ruled that Conservative synagogues in Israel were not acceptable to Halacha.

May I remind Mr. Stein that the Conservative Movement has separated itself from "Klal Yisrael," establishing its own type of synagogue, its own rabbinical seminary, its own school system, and is thus guilty of the greatest sin of divisiveness in the life of American Jewry.

As a result, the Jewish community of America today is splintered into all sorts of religious denominations with such divisions as Orthodox, Reform, Conservative, and Reconstructionist. It has reached a stage where the rabbis in the U.S. are appealing to Jews not to attend ecumenical services, where Jews and Christians worship together.

THE SIN OF DIVISIVENESS

To the Editor of The Jerusalem Post

Sir, — Simon S. Dolgin's article of October 7 craves a reply. Few would argue with his basic thesis that unlimited freedom can lead to anarchy — in society. But in religion? — surely that is something else. Even Orthodox scholars like Norman Lamm and Joseph B. Soloveitchik have noticed that modern man — even modern Orthodox man — is beset by questions and theological doubts. Progressive rabbis (Reform and Conservative) and some Orthodox try to face these questions and doubts, not by hurling charges of "heresy" or "sacrilege," but by sensitivity and the realization that God can be reached through honestly facing our questions and our doubts.

This said, one must seriously question Dolgin's misuse of history. To write "... the principles of Maimonides and Albo, of Jews of 2000 years ago, upon which our people was founded and sustained" is sheer nonsense. Doesn't Rabbi Dolgin know that Maimonides' 13 fundamental principles were reduced to six by Crescas and further reduced to three by Albo? Neither the Reform nor the Conservative Movements deny Albo's three principles: God's existence, Reward and Punishment and Revelation. Interpretations may vary within the movements and between their members, but neither movement denies them.

Rabbi Dolgin's insensitivity and distortion will only further alienate Israel's secular majority. If he honestly thinks that "they (spiritual leaders) must set a personal example of humility," then a first step would be to acknowledge the right of the post-Holocaust Jew to doubt. A second step would be to cease distorting history for his own ends.

BRIAN D. FOX, RABBI

Jerusalem.

DANIEL BOMBERG

To the Editor of The Jerusalem Post

Sir, — In your Roah Hashana Supplement, Catherine Rosenheim wrote about the Venetian Hebrew press "which was founded in 1511 by a Jew from Antwerp, Daniel Bomberg."

This is not correct. Daniel Bomberg was a Christian and belonged to an old Christian family.

SHLOMO SHUNAMI

Jerusalem.

Mr. Shunami is correct. Ed. J.P.

PROJECT RENEWAL

To the Editor of The Jerusalem Post

Sir, — Upon my return from army service, I read Alan Eisner's second article examining the current state of Project Renewal.

I would like to draw your attention to the fact that, in the lapse of time between the interview and publication of the article, the joint Ministerial Committee chaired by Professor Shimshoni has approved certain projects in Hatikva in a meeting held on August 5. Incidentally, approval does not mean money, which has not come through until this very day.

ARTSI WINE

Tel Aviv

POSTSCRIPTS

LONDON'S "Jewish Chronicle" ran an item of interest recently under the heading, "Forgotten Man."

Mr. Roy Farran, 58, has completed a successful political career with his retirement from his Cabinet post as Solicitor-General in Alberta, Western Canada.

"Then a captain, he will be remembered as the man to whom the Stern group sent a letter-bomb in May, 1948. However, Mr. Farran's brother, Rex, opened the letter in his absence and was killed when it exploded in the village of Codsall, near Wolverhampton, in England.

"In October 1947, the Stern group had vowed that they would pursue Captain Roy Farran to the ends of the earth, accusing him of involvement in the abduction and killing of a 16-year-old Stern group member, Alexander Rubowitz.

"But Mr. Farran was cleared of the charges by a British court martial in Jerusalem and, in February 1948, he was decorated by King George VI at Buckingham Palace. "Mr. Farran married and settled in Calgary, Alberta, in 1950. After serving as a Calgary alderman for ten years, he was elected to the Alberta legislature for the Progressive Conservative Party in 1971."

SOME 100 PEOPLE so far have joined the club for English-speaking new immigrants which was opened in the Labour council building in Ra'anana.

The head of the Histadrut's absorption department, Zvi Wolf, tells us the Golden Age Club will meet every Saturday night to hear concerts, lectures and to participate in discussions. Tours are also planned, Wolf said.

The club is on Rehov Eliezer Yoffe. It is open also to English speakers from Kfar Sava and Herzliya.

CLARA PETACCI, devoted mistress of Benito Mussolini, began to bombard the fascist dictator with love letters at the age of 14, according to a book published recently.

"Duce, my life is yours," the teenage girl wrote to Mussolini in a hitherto unpublished letter in April 1928, seven years before they first met.

Nineteen years later the pretty brunette was shot dead and strung up with Mussolini by Communist partisans as they tried to flee to Switzerland.

Clara's teenage letters were kept in the archive of Mussolini's private secretary, Alessandro Chiavolini, who noted that the "Duce" was very moved by her devotion.

They are published in a book entitled "Set Aside for the Duce," by Italian writer Arrigo Petacco.

One emotional letter was written a few days after an elderly British woman, Violet Gibson, fired a pistol shot at Mussolini which grazed the dictator's nose.

It began: "Duce, for the second time they cowardly attacked you. A woman. What a disgrace... Duce, my greatest Duce... Why wasn't I there? I could have strangled that murderous woman who hurt you, divine creature..."

"Oh, if I only could put my head on your chest and listen to the beat of your great heart..."

"Duce, my life is yours," the letter said.

A JERUSALEM woman writes:

"I thank and commend the Shekem delivery man who brought me my groceries on Tuesday, October 9. In spite of the blackout which left the entire country in the dark, this young man carried heavy parcels up numerous unlit staircases throughout the city. In my case he went up and down six flights of stairs as the lift was not operating. I am certain that he extended such fine services to many other Shekem customers. He truly worked beyond the call of duty and should be rewarded for work well done. If everyone in this country would exert as much effort as he did, a lot more progress would be made and a lot less complaining would be heard."

M.A.R.

IF YOU LIVE IN Holon and find yourself in trouble abroad you'd better send your message for help by ship. Its faster and more reliable, writes our reporter.

A fragile little lady friend of ours was beaten and robbed in Seville, Spain, the day after her arrival there. She then sent us an SOS cable. It was delivered 11 days later.

The automatic print out of point of origin (Seville), date (29.8) and time (2030hrs) was confirmed by Israel Telex IL TX CO ESSV 29. It brands as false the local post office stamp affixed 11 days later (9.9.79). Transmission is automatic — to the Holon cable office.

In late Holonites are chronically upset by the leaden-footed local mail delivery. Confirmed slow motion records include a one month delivery required for a letter dispatched from 62 Rehov Shenkar to number 66 same street and town.

Z.S.

THE "NATIONAL Centre for Family Purity" in Jerusalem has received a strange request — to draw up plans for a mikve (ritual bath) in Taiwan. Rabbi Zvi Ilitrik, a leading Habad hassid "stationed" in Taipei, explained that a mikve is needed by the small Jewish community there and for other Jews who spend time in Taiwan on business trips.

J.S.

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